

# MEETING & BANQUETS

at The Okanagan Golf Club | 2025



MEMBER  
GOLFBC  
GROUP



THE  
OKANAGAN  
GOLF CLUB



## WELCOME

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

Our beautifully appointed clubhouse is nestled among Ponderosa pine forests and offers a truly unique setting for your function. Our commitment to you is to consistently provide the highest standard of service, the finest and freshest quality food in a friendly, relaxed and elegant setting.

Our Chef uses the freshest of Okanagan fruits and vegetables, and the highest quality meats and seafood. Choose from a wide variety of selections from our banquet menus or meet with our Chef and Wedding & Banquet Coordinator to plan a spectacular customized menu.

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

### JAMES GRASSIE

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### KARIN DOWSETT

**Sales & Events Manager**

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## BANQUET SERVICES

### BANQUET SERVICES

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

### GUEST TABLES

- ... Tea lights (if required)
- ... Cutlery, dinnerware and glassware
- ... White or Black linen napkins
- ... Choice of Black or White linen for all tables
- ... Table numbers with stands

### COMPLIMENTARY SERVICES

- ... Welcome Signage
- ... WiFi
- ... Wireless Mic + Podium
- ... AV/PA System (arrange with Sales Manager)
- ... Full Patio Setup
- ... Free Parking

### BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, for your guests' enjoyment. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. Please note, NO outside alcohol is permitted as per BC Liquor Laws.

### 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. Please note, there will be a SOCAN and RESOUND FEE of \$94.63 added to your invoice.

### CONFIRMATION REQUIREMENT

To confirm your event, we require a deposit of \$1,000 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. 75% pre-payment is required 7 days prior to your event. This is based on your guaranteed number of guests and a reconciliation of charges will occur afterward. An estimate for food and beverage will also be prepared for you at this time.



## ROOM CAPACITY

### PONDEROSA ROOM

Views of the Quail and Bear courses and our double ended practice facility provide a beautiful backdrop for the Ponderosa Room, which was exquisitely designed for meetings and events for upwards of 180 guests. Floor to ceiling windows offer plenty of natural light, while the adjoining private patio is a natural location for your guests and clients breaks and relaxation.

### PONDEROSA 1 + 2

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.

### KALAMALKA ROOM

The Kalamalka 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.

ROOM SIZE	KALAMALKA	PONDEROSA 1	PONDEROSA 2	PONDEROSA 1 + 2
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'	11.5'	11.5'	11.5'
Ceiling height in metres	2.7	3.6	3.6	3.6

### SETUP OPTIONS

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

<b>ROOM RENTAL COST*</b>	<b>\$450</b>	<b>\$750</b>	<b>\$750</b>	<b>\$1200</b>
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*\*Room Rentals are charged on a sliding scale based on number of guests and food and beverage requirements, room set-up requirements and date of booking. Please ask for a firm quote from your Event Coordinator.*



## BREAKFAST BUFFETS



### MORNING START CONTINENTAL \$21.50

Assortment of Fresh Pastries & Muffins  
*preserves and butter*  
 Fresh Fruit Platter  
 Assorted Yogurt Cups  
 Orange and Cranberry Juices  
 Freshly Brewed Coffee and Assorted Teas

### RISE & SHINE BREAKFAST \$27.50

Assortment of Fresh Pastries & Muffins  
*preserves and butter*  
 Crispy Bacon OR Breakfast Sausage  
 Breakfast Potatoes  
 Scrambled Eggs  
 Orange and Cranberry Juices  
 Freshly Brewed Coffee and Assorted Teas

### THE OKANAGAN BREAKFAST \$32

Fresh Fruit Platter  
 Crispy Bacon & Breakfast Sausage  
 Breakfast Potatoes  
 Cinnamon French Toast  
*syrup*  
 Scrambled Eggs  
 Orange and Cranberry Juices  
 Freshly Brewed Coffee and Assorted Teas

### BREAKFAST ADD-ONS

Chef Attended Omelet Station  
*freshly prepared omelet station with all the fixings ...ADD \$18 per person*

*\*minimum guest count may apply*

Upgrade to Eggs Benedict *\$6.25 per person*

Individual Yogurts w/ Granola *\$5 per person*

*...Gluten free breads/desserts available ...ADD \$2 each, per person*

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

*...Brunch menus available upon request*





## COFFEE BREAKS



### BEVERAGES

Freshly Brewed Coffee and Assorted Teas <i>regular and decaffeinated</i>	<b>\$65</b> per gallon <i>(serves 20)</i>
Juice	<b>\$20</b> per litre
Jug of Pop	<b>\$17.5</b> each
Bottled Pop	<b>\$3.5</b> each
Bottled Water	<b>\$3</b> each

### FRESH FRUIT AND YOGURT

Seasonal Fresh Fruits (served sliced)	<b>\$6.5</b> per person
Fresh Whole Fruit	<b>\$3</b> per piece
Individual Stirred Fruit Yogurt	<b>\$3.5</b> per cup

### FRESH BAKED GOODS

Selection of Freshly Baked Muffins <i>served with preserves and butter</i>	<b>\$36</b> per dozen
Freshly Baked Danish Assortment	<b>\$36</b> per dozen
Oven fresh Flaky Croissants <i>served with preserves and butter</i>	<b>\$36</b> per dozen
Cookies <i>chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter</i>	<b>\$32</b> per dozen
Dessert Bars <i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>	<b>\$48</b> per dozen

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

# LUNCH BUFFETS



## SOUP & SANDWICH \$31

Classic Caesar *with parmesan cheese, herb croutons*

Chef's Soup

Assorted Deli Sandwiches & Wraps

Crudités

Potato Chips

Assorted Dessert Squares

Coffee & Assorted Teas

## THE ITALIAN \$42

Garlic Bread

Classic Caesar *with parmesan cheese, herb croutons*

Penne Alfredo

Chicken Parmesan

Tiramisu

Coffee & Assorted Teas

## MEXICAN FIESTA \$39

Mexican Street Corn Salad

Mixed Greens *with Balsamic Vinaigrette*

Chicken Enchiladas OR

Sweet Potato & Black Bean Enchilada

Enchilada Sauce & Sour Cream

Spanish Rice

Tortilla Chips & Salsa

Churros

Coffee & Assorted Teas

## THE ASIAN \$30

Mixed Greens *with sesame thai dressing*

Chicken or Vegetable Fried Rice

Vegetarian Spring Rolls

Beef & Broccoli  
*lime hoisen sauce*

Chicken or Vegetable Chow Mein

Fresh Fruit Platter

## THE BOMBAY \$32

Mixed Green Salad *with balsamic vinaigrette*

Butter Chicken

Vegetable Curry

Basmati Rice

Naan

Fresh Fruit Platter

.....  
...\$5 surcharge per person to have a Lunch Buffet served as Dinner

...Gluten free breads/desserts available | ADD \$2 each, per person

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



## LUNCH BUFFETS



### THE RANGE BBQ \$30

Vegetable Crudités  
*ranch dip*

Tortilla Chips and Salsa

#### **SALAD** | *select two:*

*Organic Greens with house dressing*

*Classic Caesar with parmesan cheese,  
herb croutons*

*Baby Red Potato Salad tossed with yellow  
mustard, mayonnaise, hard boiled eggs,  
and spring onions*

*Mediterranean Salad with tomato,  
cucumber, bell pepper, olives, feta cheese*

*Pasta Salad with balsamic vinaigrette,  
roasted vegetables and fresh herbs*

*Tomato Bocconcini Salad with fresh basil  
and balsamic drizzle*

#### **ENTRÉE**

*select one \$30 | select two \$35*

Fresh Ground Beef Burgers

Tender Chicken Burger

Veggie Burger | *upon request*

Smokie

Brioche Buns and Condiments

#### **DESSERT**

Freshly Brewed Coffee and Assorted Teas

Chef's Selection of Desserts

### FRONT NINE BBQ \$52.75

#### **SALAD** | *select two:*

*Classic Caesar with parmesan cheese, herb  
croutons*

*Pasta Salad with balsamic vinaigrette, roasted  
vegetables, fresh herbs*

*Tomato Bocconcini Salad with fresh basil and  
balsamic drizzle*

#### **ACCOMPANIMENTS**

Sweet Corn Hash

Herb Roasted Potatoes

Coleslaw

Garlic Bread

#### **ENTRÉE**

Chicken + BBQ Ribs

#### **DESSERT**

Caramel Apple Crumble

Freshly Brewed Coffee and Assorted Teas

*...Gluten free breads/desserts available ...ADD \$2 each, per person  
...Prices are per person, subject to applicable taxes & surcharges  
...Minimum of 20 guests required for above Buffet options*





# DINNER BUFFETS

**THE HOGAN**     **\$53pp**

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

**PRIME RIB OF BEEF**  
traditional Yorkshire Pudding, au jus, horseradish and mustards



## SALAD | *select two:*

Mixed Seasonal Greens *with house dressing*

Classic Caesar *with parmesan cheese, herb croutons*

Baby Red Potato Salad *tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions*

Mediterranean Salad *with tomato, cucumber, bell pepper, olives, feta cheese*

Pasta Salad *with balsamic vinaigrette, roasted vegetables and fresh herbs*

Tomato Bocconcini Salad *with fresh basil and balsamic drizzle*

## HOT SELECTIONS | *select one:*

Wild BC Salmon Fillet  
*lemon herb sauce*

Herb Crusted Pork Tenderloin  
*white wine grainy mustard sauce*

Roasted Chicken  
*white wine herb sauce*

Slow Roasted Baron of Beef  
*with pan jus*

Cheese Stuffed Tortellini  
*garlic alfredo sauce or baked tomato sauce*

Mushroom Risotto  
*with garlic and parmesan*

### Additional Entrée selection

... *ADD \$10 per person*

### Upgrade Entrée to a Prime Rib or Braised Beef

... *ADD \$15 per person*

## STARCH | *select one:*

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

## VEGETABLES | *select one:*

Charred Brussels Sprouts  
*with caramelized onions and bacon*

Glazed Carrots  
*with honey butter*

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables  
*tossed with olive oil*

## BUFFET INCLUDES

Fresh Baked Rolls

## DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

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

...*Subject to applicable taxes & surcharges*

...*Minimum 40 people*



# DINNER BUFFETS

**THE PALMER     \$62pp**

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

**PRIME RIB OF BEEF**  
traditional Yorkshire Pudding, au jus, horseradish and mustards



## **SALADS** | *select two:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

## **ENTRÉES** | *select two:*

Wild BC Salmon with citrus butter sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Roasted Chicken with herb wine sauce

Slow Roasted Baron of Beef with pan jus

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce

Mushroom Risotto with garlic and parmesan

**Additional Entrée selection ... ADD \$10 per person**

**Upgrade one Entrée to a Prime Rib or Braised Beef... ADD \$15 per person**

## **STARCH** | *select one:*

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

## **VEGETABLES** | *select one:*

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

## **BUFFET INCLUDES**

Fresh Baked Rolls

## **DESSERT**

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

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

*...Subject to applicable taxes & surcharges*

*...Minimum 40 people*





# DINNER BUFFETS

**THE NICKLAUS \$72pp**

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

**PRIME RIB OF BEEF**

traditional Yorkshire Pudding, au jus, horseradish and mustards



**SALADS | *select three:***

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

**ACCOMPANIMENTS**

Seasonal Raw Vegetable Display  
*ranch dressing*

Okanagan Charcuterie Meats + Antipasti  
*local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers*

**ENTRÉES | *select two:***

Wild BC Salmon Fillet with lemon herb sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Thyme Roasted Chicken with herb white wine sauce

Baron of Beef with pan jus

**Additional Entrée selection ... ADD \$10 per person**

**Upgrade one Entrée to a Prime Rib or Braised Beef... ADD \$15 per person**

**VEGETABLES | *select one:***

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

**BUFFET INCLUDES**

Roasted Herb Potatoes **-OR-** Garlic Mashed Potato **-OR-** Lemon Herb Rice Pilaf

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce **-OR-** Mushroom Risotto

Fresh Baked Rolls

**DESSERT**

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

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

*...Subject to applicable taxes & surcharges*

*...Minimum 40 people*



# DINNER BUFFETS

**THE GOLDEN BEAR \$90pp**

## COCKTAIL RECEPTION | *served before dinner:*

Trio of Dips  
*classic hummus, roasted red pepper & beetroot hummus, raw vegetables & pita bread*  
 Okanagan Charcuterie Meats + Antipasti  
*local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers*

## SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan  
 Mixed Seasonal Greens with house dressing  
 Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions  
 Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese  
 Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs  
 Tomato Bocconcini Salad with fresh basil and balsamic drizzle

## ENTRÉES

Thyme Roasted Chicken with herb white wine sauce  
 Wild BC Salmon Fillet with lemon herb sauce  
 Prime Rib of Beef with traditional yorkshire pudding, au jus, horseradish and mustards  
**Additional Entrée selection ... ADD \$10 per person**

## VEGETABLES | *select two:*

Charred Brussels Sprouts with caramelized onions and bacon  
 Glazed Carrots with honey butter  
 Oven Roasted Fresh Vegetables  
 Steamed Fresh Seasonal Vegetables tossed with olive oil

## BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Garlic Mashed Potato **-OR-** Lemon Herb Rice Pilaf  
 Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce **-OR-** Mushroom Risotto  
 Fresh Baked Rolls

## DESSERT

Chef's Selection of Desserts  
 Freshly Brewed Coffee and Assorted Teas



*...GF breads/desserts available ...ADD \$2 per person  
 ...Subject to applicable taxes & surcharges  
 ...Minimum 40 people*





# INDIAN MENU

*Created by Chef Prasad Chavan, Executive Chef*

## VEGETARIAN BUFFET

\$45 per person

Choice of **two** appetizers, **three** vegetarian dishes, **two** salads/sides, **two** roti/rice, **one** sweet, **one** beverage

## STANDARD BUFFET

\$55 per person

Choice of **two** appetizers, **two** vegetarian dishes, **two** meat dishes, **two** salads/sides, **two** roti/rice, **two** sweet, **two** beverage

## DELUXE BUFFET

\$65 per person

Choice of **three** appetizers, **three** vegetarian dishes, **three** meat dishes, **three** salads/sides, **three** roti/rice, **two** sweet, **two** beverage

## PREMIUM BUFFET

\$75 per person

Choice of **five** appetizers, **four** vegetarian dishes, **four** meat dishes, **three** salads/sides, **three** roti/rice, **three** sweet, **two** beverage

## APPETIZERS |

Samosa vegetable or chicken, Pakora vegetable, paneer or fish, Tandoori Aloo Tikka, Tandoori Chicken Wings, Tandoori Prawns, Achari Aloo Tika, Paneer & Vegetable Puffs, Mali Chicken Tikka, Chicken Chapli Kababs, Tandoori Chicken

## VEGETARIAN |

Dal Tadka, Dal Makhani, Shani Paneer, Kadai Paneer, Martar Paneer, Palak Paneer, Paneer Chili, Gobi Martar, Aloo Gobi, Aloo Palak, Vegetable Korma, Bhindi Marsala, Kadhi Pakora, Jeera Aloo, Chana Masala, Pav Bhaji

## ROTI |

Naan, Paratha, Jeera Rice, Basmati Rice, Mutter Pulao, Biryani-Vegetable, Chicken or Prawn

## MEAT |

Chicken Tikka Masala, Kadai Chicken, Amritsari Chicken Masala, Chicken Chettinad, Butter Chicken, Chicken Curry, Chicken Keema, Mughlai Chicken, Laal Maas, Sali Boti, Goat Curry, Goat Rogan Josh, Lamb Curry Lamb Korma

## SALADS & SIDES |

Sliced Cucumber, Tomato & Onion, Mixed Greens, Chickpea Salad, Roasted Corn Salad Raita with Cucumber, Pineapple & Bondi

## SWEETS & BEVERAGES |

Kheer, Rasgulla, Gulab Jamun, Rice Pudding, Falooda, Soan Papdi, Masala Chaas, Shikanji, Assam Tea, Chai

**ADDITIONAL APPETIZER OR ENTRÉE SELECTION ... ADD \$5 per person**

*...Subject to applicable taxes & surcharges*

*...Minimum 40 people*



# CELEBRATIONS

*Minimum of 50 guests required*



## FAIRWAY PACKAGE \$36

Tea Sandwich Platter  
*roast beef, egg salad, vegetarian, ham and swiss*

Vegetable Crudités Platter  
*crisp raw vegetables, herbed ranch dip*

Cheese Platter  
*artisan and farmhouse canadian and imported cheeses, fruit, roasted nuts, served with sliced baguette and crackers*

Fresh Seasonal Fruit Platter

Assorted Dessert Bars  
*carrot cake, double chocolate brownies, nanaimo bars, lemon coconut*

Freshly Brewed Coffee and Assorted Teas

## OKANAGAN PACKAGE \$45

Tea Sandwich Platter  
*tuna salad, egg salad, vegetarian, ham and swiss, turkey*

Vegetable Crudités Platter  
*crisp raw vegetables, herbed ranch dip*

Cheese Platter  
*artisan & farmhouse canadian and imported cheeses, fruit, roasted nuts, served with sliced baguette and crackers*

Fresh Seasonal Fruit Platter

Assorted Deli Meat Platter  
*vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami with fresh baked artisan breads and condiments.*

Passed Hors d'Oeuvres  
*2 pieces per person*  
*Choose from list page 17*

Assorted Dessert Bars  
*carrot cake, double chocolate brownies, Nanaimo bars, lemon coconut*

Freshly Brewed Coffee and Assorted Teas

*...Gluten free breads and desserts available ...ADD \$2 each, per person*  
*...All prices are per person and subject to applicable taxes and surcharges*





# 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** **\$230 | \$142**  
*classic hummus, roasted red pepper & beetroot hummus with pita bread, crackers, and vegetable sticks*
- BC Salmon** **\$375 | \$245**  
*cold smoked wild BC salmon, baguette and assorted crackers, capers, onions and lemon wedges*
- Crudités** **\$180 | \$102**  
*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*
- Italian Antipasto** **\$325 | \$175**  
*cured meats, assorted salami, bocconcini, grilled marinated vegetables, smoked salmon and artisan baguettes*
- Jumbo Shrimp Ice Bowl** **\$258 | \$172**  
*cocktail sauce (100 pieces) | (50 pieces)*
- Assorted Deli Meat** **\$285 | \$160**  
*vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami, with fresh baked baguette and mustards*
- Fruit** **\$250 | \$140**  
*fresh seasonal sliced fruit*

## STATIONS AND LATE NIGHT SNACKS

- Slider Station | select one:** **\$12.5 per person**  
*Beef Slider with cheddar and burger sauce  
Crispy Chicken Slider with shredded lettuce and burger sauce  
ADD FRIES & GRAVY ...\$3/person*
- Poutine Station** **\$12.5 per person**  
*cheese curds and gravy*
- Soft Taco Station | select one:** **\$14 per person**  
*Beef  
Chicken  
with flour tortilla, lettuce, cheddar, sour cream, and pico de galo  
ADD GUACAMOLE ...\$2/person*
- Housemade Pizza** **\$24 per pizza**  
*chef's selection of 14" pizza sliced into 8's*
- 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*



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



# HORS D'OEUVRES

### Chef's Note

*A general guide to hors d'oeuvres quantities suggested is as follows*

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner!



## HOT

*\$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

Coconut Shrimp

Vegetarian Spring Rolls  
*with tomato sauce*

Wild Mushroom Crostini

Beef Crostini  
*with horseradish cream*

*Prices are per 50 pieces*

## 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





## BANQUET BEVERAGES

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current menu and price list. Custom Cocktails are available upon request.

### HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

### TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

### NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

### SUBSIDIZED BAR

Your guests pay a set price for beverages and host agrees to pay the balance at menu prices. (example: Toonie Bar)

### BARTENDER FEE: \$40 PER HOUR

*Fee waived if bar sales exceed \$500*

### OKANAGAN GOLF CLUB PUNCH

*Bowls are 6 litres and serve roughly 50 guests*

**Non-Alcoholic Fruit Punch**      \$90 per bowl  
*sparkling pop, blended with tropical juices*

**Alcoholic Fruit Punch**      \$150 per bowl  
*as above; with your choice of champagne, gin, rum or vodka*

**Sangria (Red, White, or Rosé)**      \$155 per bowl  
*brandy, triple sec, juices, fresh fruit, soda*

**Flavoured Water Station**      \$40 per bowl  
*lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!*



*...All beverages are to be provided by Okanagan Golf Club. NO outside alcohol is permitted, per BC liquor laws.  
...Prices subject to tax and surcharges, and to change without notice.*



## TERMS & CONDITIONS

1. Okanagan Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in rental merchandise, however, Okanagan Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Guest of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A venue fee is applicable for all meetings and banquets held at Okanagan Golf Club – see package options. Events held on statutory holidays are subject to an additional \$750 venue fee.
4. There is a fee associated with having live music or a DJ, the SOCAN Music License Fee + sound tariff is \$94.63.
5. Bookings require a \$1,000 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
6. All requirements and menus must be finalized a minimum of 2 weeks in advance.
7. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises.
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. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. A \$100 storage fee will be charged for any items not removed from the premises at the end of the event, unless prior arrangements have been made.
10. **Outside alcohol is not permitted. All alcohol is to be provided by Okanagan Golf Club.** Alcohol service must end by 12:00am, music to stop by 12:30am and clubhouse to be vacated by 1:00am. Any outside liquor will be removed and may result in a fine to the Guest.
11. All contracted events will incur a 18% automatic Service Charge.
12. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 16% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
13. Guaranteed number of guests is required 7 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
14. Please Note: a credit card is required along with a signed contract upon booking. A 75% pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
15. Catering Prices are guaranteed three (3) months prior to your event.
16. Terms and conditions are subject to change without notice.