

HOLIDAY EVENTS

at The Okanagan Golf Club | 2022



THE
OKANAGAN
GOLF CLUB



Welcome,

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

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

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

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

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

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Banquet Services

BANQUET SERVICES

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

GUEST TABLES

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

COMPLIMENTARY SERVICES

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

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley your guests' enjoyment. Corkage functions are respectfully declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am.

DANCING

After dinner, you are welcome to hire a band or a DJ for the evening as only background dinner music is provided. You are to contract your music services yourself. There is one fee associated with having a dance, a SOCAN Music License for \$94.63.

CONFIRMATION REQUIREMENT

To confirm your event, we require a deposit to guarantee your space. The amount of deposit will be determined by the room requirement and the nature of your event. Deposits are non-refundable, unless the date can be re-booked. Full pre-payment is due 2 weeks prior to your event. This is based on the minimum number of guests. An estimate for food and beverage will be prepared for you at this time.



Room Capacities

NICKLAUS ROOM

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

PALMER/HOGAN ROOMS

Depending on your floor plan and seating requirements, both rooms accommodate groups of up to 80 guests. These rooms are ideal for break out sessions, catered breakfasts, luncheons, dinners and receptions.

LOCKHART ROOM

The Lockhart room is the perfect location for meetings, dinners and receptions for up to 37 guests, and includes a private attached patio for your guests enjoyment.

	LOCKHART	PALMER	HOGAN	NICKLAUS
ROOM SIZE				
Size in feet	22 X 30	29 X 47	26 X 48	48 X 58
Size in metres	6.7 X 9.1	8.8 X 14.3	7.9 X 14.6	14.6 X 17.6
Square footage	660	1363	1248	2784
Square metres	61.3	126.6	115.9	258.6
Ceiling height in feet	9'	12'	12'	12'
Ceiling height in metres	2.7	3.6	3.6	3.6
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



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 HORS D'OEUVRES | \$36

Vegetarian Spring Rolls

Assorted Mini Quiche

Housemade Meatballs
zesty tomato sauce or BBQ

Beef Slider with Aged Cheddar
burger sauce

Crab Cakes
lemon and garlic aioli

Mac + Cheese Croquettes

Oven Baked Spanikopita

... *Prices are per dozen*

... *Minimum 3 dozen per item*

COLD HORS D'OEUVRES | \$36

Tomato Bruschetta on Crostini

Prosciutto Melon Skewer

Smoked Salmon Cucumber Coin

Caper Cream Cheese on Baguette

Spicy Chicken Cream Cheese Wraps

Shrimp Salad on Cucumber Slices



Reception and Buffet Additions

PLATTERS

serves 25 people

International and Domestic Cheese Board Assorted Imported and Domestic Cheese with Fruit Garnish and Crackers	\$275
Charcuterie Board Assorted Cured Meats and Dried Fruit Preserves	\$275
Fresh Vegetable Crudités Garden Fresh Vegetable Presentation with House Dip	\$175
Fruit Display Local and Imported Fruits and Berries	\$150
Antipasto Grilled Vegetables, Assorted Marinated Pickles Items, Olives, and Breads	\$175

STATIONS

Poutine Station Cheese curds, gravy, and ketchup	\$12 per person
Taco Bar <i>Choose between:</i> Battered Fried Fish, Taco Beef, or Chicken Flour tortilla, pico de gallo, lettuce, cheddar, and sour cream	\$12.5 per person
Slider Station Beef Slider with aged cheddar and burger sauce -OR- Crispy Chicken Slider with shredded lettuce and burger sauce	\$12.5 per person

LATE NIGHT SNACK ASSORTED PIZZAS

minimum 6 pizzas

Choice of: Margarita, Meat Lovers, Hawaiian, Vegetarian, BBQ Chicken	\$19 each
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... *Prices are subject to change*

... *Applicable tax and service charges not included*



Snowflake Buffet

SALADS | *select one:*

Garden Greens
house vinaigrette

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

ENTRÉES

Traditional Roast Turkey Breast
house made stuffing, turkey gravy

Roasted Garlic Mashed Potatoes

Seasonal Hot Vegetables

DESSERT

Chef Selection: Assorted Desserts + Treats

\$40 PER PERSON



... *Prices are per person and subject to change*

... *Applicable tax and service charges not included*



Sleigh Bell Buffet

Assorted Rolls and Butter

SALADS | *select two:*

Garden Greens
house vinaigrette

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

Raw Vegetable Display
house dip

HOT ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

ENTRÉES

Slow Roasted Baron of Beef
yorkshire pudding, pan gravy

Traditional Roast Turkey
house made stuffing, turkey gravy

Additional Entrées | ADD \$9:

Chicken Breast
herb wine sauce

Wild BC Salmon
lemon dill sauce

Herb Crusted Pork Tenderloin
demi glace

Vegetarian Lasagna

DESSERTS

Chef Selection: Assorted Desserts + Treats

Coffee and Tea
regular and decaffeinated

\$54 PER PERSON

... *Prices are per person and subject to change*
... *Applicable tax and service charges not included*
... **Minimum 24 guests**



Buffet Options

Winter Wonderland

CHILLED ITEMS | *select two:*

Assorted Rolls and Butter

Tossed Salad
house dressing

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

Seasonal Pasta Salad

ACCOMPANIMENTS

Raw Vegetable Display
house dip

Charred Brussels Sprout Casserole
caramelized onions, bacon, raisins, mixed cheeses and panko

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

HOT ITEMS

Wild BC Salmon
herb butter sauce

Slow Roasted Baron of Beef
yorkshire pudding, pan gravy and horse radish

Vegetarian Lasagna

DESSERT

Chef Selection: Assorted Desserts + Treats

Coffee and Tea
regular and decaffeinated

\$64 PER PERSON

... *Prices are per person and subject to change*
... *Applicable tax and service charges not included*
... **Minimum 24 guests**

Jack Frost

CHILLED ITEMS

Assorted Rolls and Butter

Tossed Salad
house dressing

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

Raw Vegetable Display
house dip

Okanagan Charcuterie and Antipasti
assorted crackers

ACCOMPANIMENTS

Charred Brussels Sprout Casserole
caramelized onions, bacon, raisins, mixed cheeses and panko

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

HOT ITEMS

Slow Roasted Prime Rib
yorkshire pudding, pan gravy

Additional Protein | *choose one:*

Traditional Roast Turkey
house made stuffing, turkey gravy

Roasted Chicken Breast
mushroom hunter sauce

Pan Seared Salmon
beurre blanc

Herb Dijon Crusted Pork Tenderloin

DESSERT

Chef Selection: Assorted Desserts + Treats

Coffee and Tea
regular and decaffeinated

\$75 PER PERSON



Beverage Selections

LIQUOR & BEER

Bar Brand Liquor	\$7
Premium Brands Liquor	<i>start at</i> \$8.95
Domestic Beer	\$6.76
Import Beer	\$7.25

HOUSE WINE & CIDERS/COOLERS

Domestic House Wine	\$8.5
Regular Cider / Cooler	\$7.25 / \$8.25

SPARKLING

Steller's Jay Sparkling Brut	\$49
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PUNCH

Non-Alcoholic	<i>per 6 litres</i>	\$85
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NON-ALCOHOLIC BEVERAGES

Bottled Water	\$3
Bottled Pop	\$3
Juice	\$4
Virgin Cocktails, Non-Alcoholic Beer	\$4



WHITE WINES

	<i>6oz</i>	<i>9oz</i>	<i>Bottle</i>
Sumac Ridge Sauvignon Blanc	\$8.5	\$11.75	\$32
Wayne Gretzky Pinot Grigio	\$10	\$14	\$39
See Ya Later Riesling	\$11.25	\$15.75	\$42.25

RED WINES

	<i>6oz</i>	<i>9oz</i>	<i>Bottle</i>
Sumac Ridge Merlot	\$8.5	\$11.75	\$32
Wayne Gretzky Cabernet Sauvignon Syrah	\$11.5	\$16.5	\$44
See Ya Later Ranch Pinor Noir	\$13.75	\$19.25	\$48



Terms & Conditions

1. The host is responsible for all guests and any damages that may occur to The Okanagan Golf Club property.
2. The Okanagan Golf Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A room rental fee will be levied for all functions. Dependent on room booked.
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$94.63.
5. Bookings require a deposit, depending on room, to confirm the function. Deposits are refundable if cancelled more than 60 days before the function.
6. All requirements and menus must be finalized a minimum of three weeks in advance.
7. Due to health regulations no food or beverage will be permitted to be brought in or taken off the premise.
8. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
9. Due to restrictions in our liquor license, corkage functions are respectively declined.
10. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to the guest must be removed from the premises by the evening of the event or a storage fee of \$500 will be charged.
11. You are welcome to bring in family heirloom china or rental merchandise, however, The Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
12. The bar closes at 12:00 midnight, music to stop at 12:30 am, and the clubhouse is to be vacated by 1:00 am.
13. The use of confetti is prohibited inside or outside the Clubhouse. Also the use of nails, staples, glue or any like substance is not permitted on any walls, doors or ceilings.
14. Food & Beverage requirements are subject to a 18% service charge.
15. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
16. Please Note: 100% pre-payment of your event is required 2 weeks prior to your event along with a signed contract. This payment is based on your low confirmed number of guests (Food & Beverage).
17. Guaranteed number is required 96 hours prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.
18. Terms & Conditions are subject to change without notice.