

# HOLIDAY EVENTS

at The Okanagan Golf Club | 2024



THE  
OKANAGAN  
GOLF CLUB



MEMBER GOLFBC GROUP





# WELCOME

Thank you for your interest in The Okanagan Golf Club and Table Nineteen for your upcoming **holiday event**.

Our beautifully appointed and recently renovated 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, and the highest quality meats and seafood. Choose from a wide variety of menu selections from our banquet menus, or we can help you 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.



## CELEBRATE THE SEASON IN STYLE!

Create lasting memories at Table Nineteen where the magic of the season meets the art of celebration. Whether you're planning an intimate group of 20, or a larger gathering for up to 250 guests, we have the perfect options for you!

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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 for your guests' enjoyment. Corkage functions are respectfully declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am.

## Dancing

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





# 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

Vegetarian Spring Rolls <i>plum sauce</i>	<b>\$37</b>
Oven Fresh Spanakopita	<b>\$36</b>
Assorted Mini Quiches	<b>\$39</b>
Mac + Cheese Croquets	<b>\$42</b>
Loaded Potato Skins <i>with bacon, cheese, green onion, sour cream</i>	<b>\$38</b>
Beef or Chicken Sliders <i>with gouda</i>	<b>\$45</b>
Mini Prawn Tostada	<b>\$45</b>
Samosa	<b>\$40</b>
Paneer Pakora	<b>\$42</b>

## COLD HORS D'OEUVRES

Goat Cheese Crostini <i>roasted red pepper relish</i>	<b>\$36</b>
Prosciutto and Melon	<b>\$39</b>
Smoked Salmon <i>with caper cream cheese served on a baguette</i>	<b>\$48</b>
Deviled Eggs <i>whipped with chipotle, paprika, and herbs</i>	<b>\$36</b>
Beef Carpaccio <i>with truffle aioli</i>	<b>\$48</b>
Tomato Bruschetta <i>served on crostini</i>	<b>\$40</b>
Rice Paper Vegetable Spring Rolls	<b>\$45</b>
Tomato Bocconcini Skewers	<b>\$44</b>

*Prices are per dozen. Minimum 3 dozen per item.*





# 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 <i>guacamole, classic hummus, tzatziki with pita bread, crackers, and vegetable sticks</i>	<b>\$225   \$135</b>
BC Salmon <i>cold smoked wild BC salmon, pumpernickel and assorted crackers, capers, onions and lemon wedges</i>	<b>\$375   \$245</b>
Crudités <i>crisp raw vegetables, tortilla chips + Pico de Gallo, and herbed ranch dip</i>	<b>\$175   \$95</b>
Cheeses <i>artisan and farmhouse Canadian and imported cheeses, and fruit with assorted crackers</i>	<b>\$275   \$150</b>
Italian Antipasto <i>cured meats, assorted salami, bocconcini, grilled marinated vegetables, smoked salmon and artisan baguettes</i>	<b>\$325   \$175</b>
Jumbo Shrimp Ice Bowl <i>cocktail sauce (100 pieces)   (50 pieces)</i>	<b>\$250   \$165</b>
Assorted Deli Meat <i>vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami, with fresh baked baguette and mustards</i>	<b>\$285   \$160</b>
Fruit <i>fresh seasonal sliced fruit</i>	<b>\$250   \$140</b>

## STATIONS AND LATE NIGHT SNACKS

<b>Slider Station   <i>select one:</i></b> Beef Slider with cheddar and burger sauce Crispy Chicken Slider with shredded lettuce and burger sauce <i>ADD FRIES &amp; GRAVY ...\$3/person</i>	<b>\$12.5 per person</b>
<b>Poutine Station</b> <i>cheese curds and gravy</i>	<b>\$12.5 per person</b>
<b>Soft Taco Station   <i>select one:</i></b> Spicy Beef - OR - Chicken <i>with flour tortilla, lettuce, cheddar, sour cream, and pico de gallo</i> <i>ADD GUACAMOLE ...\$2/person</i>	<b>\$14 per person</b>
<b>Housemade Pizza</b> <i>chef's selection of 14" pizza sliced into 8's</i>	<b>\$24 per pizza</b>
<b>Bombay Street Counter</b> <i>with aloo chaat, samosa, pani puri, and mixed vegetable pakora</i>	<b>\$12.5 per person</b>
<b>Nacho Station</b> build your own nachos with: <i>diced tomato, onion, jalapeño, bell peppers, nacho cheese, pico de gallo, and sour cream</i> <i>ADD CHICKEN OR BEEF ...\$4/person ADD GUACAMOLE ...\$2/person</i>	<b>\$12.5 per person</b>





# JINGLE BELLS BUFFET

## SALADS

Garden Greens *house vinaigrette*

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

## ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Glazed Carrots *with honey butter*

Dinner Rolls *with butter*

## ENTRÉES | *select one*

Traditional Oven Roasted Turkey  
*house made stuffing, turkey gravy & cranberry sauce*

Chef Attended Baron of Beef  
*yorkshire pudding, pan gravy & horseradish*

Roast Chicken  
*rosemary mushroom demi glaze*

Pan Seared Salmon  
*bearnaise sauce*

Herb Dijon Crusted Pork Tenderloin  
*herb white wine reduction*

*Upgrade one Entrée to a Prime Rib - ADD \$15 per person*  
*Additional Entrées - ADD \$10 per person*

## DESSERTS

Chef's Selection

Coffee and Tea *regular & decaffeinated*

**\$50** PER PERSON (MINIMUM 24 GUESTS)







## WINTER WONDERLAND BUFFET

### COCKTAIL HOUR

Trio of Dips  
*guacamole, classic hummus & tzatziki with pita bread, assorted crackers*

Raw Vegetable Presentation  
*with ranch dressing*

### SALADS

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

Winter Vegetable Salad  
*roasted winter vegetables, walnuts, goat cheese and house vinaigrette with mixed greens*

### ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Cheese Stuffed Tortellini  
*baked roasted tomato sauce*

### VEGETABLES

Brussels Sprouts & Bacon

Glazed Carrots  
*with honey butter*

### ENTRÉES | *select two*

Traditional Oven Roasted Turkey  
*house made stuffing, turkey gravy & cranberry sauce*

Chef Attended Roast Baron of Beef  
*yorkshire pudding, pan gravy and horseradish*

Roast Chicken  
*rosemary mushroom demi glaze*

Herb Dijon Crusted Pork Tenderloin  
*herb white wine reduction*

Pan Seared Salmon  
*bearnaise sauce*

*Upgrade one Entrée to a Prime Rib - ADD \$15 per person.  
Additional Entrées - ADD \$10 per person.*

### DESSERTS

Chef's Selection

Coffee and Tea  
*regular & decaffeinated*

**\$65** PER PERSON (MINIMUM 24 GUESTS)



# JACK FROST BUFFET

## COCKTAIL HOUR

Trio of Dips  
*guacamole, classic hummus and tzatziki with pita bread, assorted crackers*

Raw Vegetable Presentation  
*with ranch dressing*

Okanagan Charcuterie and Antipasti  
*assorted crackers*

## SALADS

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

Winter Vegetable Salad  
*roasted winter vegetables, walnuts, goat cheese and house vinaigrette with mixed greens*

## VEGETABLES

Brussels Sprouts and Bacon

Glazed Carrots  
*with honey butter*

## ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Cheese Stuffed Tortellini  
*baked roasted tomato sauce*

Dinner Rolls  
*with butter*

## ENTRÉES | *select three*

Slow Roasted Prime Rib  
*yorkshire pudding, pan gravy and horseradish*

Roast Chicken  
*rosemary mushroom demi glaze*

Traditional Oven Roasted Turkey  
*house made stuffing, turkey gravy and cranberry sauce*

Herb Dijon Crusted Pork Tenderloin  
*herb white wine reduction*

Pan Seared Salmon  
*bearnaise sauce*

*Additional Entrées - ADD \$10 per person*

## DESSERTS

Chef's Selection

Coffee and Tea  
*regular and decaffeinated*

**\$90** PER PERSON (MINIMUM 24 GUESTS)





## SLEIGH BELL THREE COURSE PLATED DINNER

### INCLUDES

Dinner Rolls *with butter*

### SALADS | *select one*

Mixed Seasonal Greens  
*house vinaigrette*

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

Roasted Beetroot and Goat Cheese Salad

Winter Vegetable Salad

### VEGETABLES | *select one*

Brussels Sprouts & Bacon

Oven Roasted Winter Vegetables

Glazed Carrots  
*with honey butter*

French Beans

### ENTRÉES | *select one*

Traditional Roasted Turkey  
*house made stuffing, mashed potato,  
turkey gravy and cranberry sauce*

Pan Seared Salmon  
*baby roasted potatoes*

Roast Baron of Beef  
*yorkshire pudding, mashed potato, pan gravy  
and horseradish*

Herb Dijon Crusted Pork Tenderloin  
*roasted baby potato*

### DESSERTS | *select one*

Seasonal Cheesecake

Pecan Pie

Apple Strudel

Coffee and Tea  
*regular and decaffeinated*

**\$55** PER PERSON (MINIMUM 24 GUESTS, MAXIMUM 75 GUESTS)





# BEVERAGE SELECTIONS

## LIQUOR & BEER

Standard Brand Liquor	\$7.50
Premium Brand Liquor	start at \$9.50
Standard Beer & Draft	\$7.75
Import Beer	\$8.75
Tall Can Beer & Cider	\$9.50
Coolers	\$8

## SPARKLING

Peller Estates Sparkling Pinot Grigio	\$36
Red Rooster Brut	\$59

## WHITE WINES

	6oz	9oz	Bottle
Peller Estates Sauvignon Blanc	\$8.75	\$13.50	\$36
Wayne Gretzky Pinot Grigio	\$10.50	\$18.50	\$40
Inniskillin Chenin Blanc	\$13	\$18.50	\$47

## RED WINES

	6oz	9oz	Bottle
Peller Estates Cabernet Merlot	\$8.75	\$13.50	\$36
Wayne Gretzky Cabernet Sauvignon Syrah	\$11.50	\$16	\$45
Vintage Ink Whiskey Barrel Red	\$12.75	\$17.25	\$48

## PUNCH

Non-Alcoholic	per 6 litres	\$100
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## NON-ALCOHOLIC BEVERAGES

Bottled Water	\$3
Bottled Pop	\$3
Juice	\$4
Non-Alcoholic Beer & Mocktails	\$6.50







## 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. Applicable tax and service charges not included in listed prices. Food & Beverage requirements are subject to a 18% service charge. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
15. 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).
16. 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.
17. Terms & Conditions are subject to change without notice.
18. All prices are subject to change.