

WELCOME

Thank you for considering Meadow Gardens Golf Club as your facility for your special event.

Our 35,000 square foot Club House opened in December 1993, which offers four banquet rooms to choose from, all facing our award winning golf course and our famous 18th hole bridge. We can host Weddings, Golf Tournaments, Corporate Meeting, Conventions and Private Functions with seating up to 350 guests.

Enclosed please find our Banquet Package for your review.

We will gladly customize a menu to suit your needs.

Please feel free to call our Events Coordinator to discuss any of your questions concerning your event.

“ Proudly Committed to Outstanding Experiences “

Claire Viktora

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www.meadowgardens.com



BREAKFAST SELECTIONS

Available until 11:00am ~ Minimum 20 Guests

Continental Breakfast

A Selection of Chilled Fruit Juices
Seasonal Fresh Fruit Salad
Assorted Muffins, Danish and Croissants
Fresh Brewed Coffee and Tea

\$9.95pp

Full Buffet Breakfast

A Selection of Chilled Fruit Juices
Seasonal Fresh Fruit Salad
French Toast
Scrambled Eggs
Maple Pork Sausage or Bacon
Country Fried Potatoes
Assorted Muffins, Danish and Croissants
Fresh Brewed Coffee and Tea

\$15.95pp

Meadow Gardens Breakfast

A Selection of Chilled Fruit Juices
Seasonal Fresh Fruit Salad
French Toast
Bacon & Maple Pork Sausage
Scrambled Eggs
Country Fried Potatoes
Assorted Muffins, Danish and Croissants
Fresh Brewed Coffee and Tea

\$17.95pp

Enhancements

Eggs Benedict
Add \$2.25pp

Yogurt & Granola
Add \$1.75pp

Omelet Station with a Variety of Fillings
Add \$3.95pp



BRUNCH SELECTIONS

Available until 2:00pm ~ Minimum 30 Guests

Classic Brunch

Assorted Juices, Coffee & Tea
Seasonal Fruit Platter
Basket of Warm Muffins & Danish
French Toast, Hash browns
Bacon, Sausage, Scrambled Eggs
*Choice of 1 Hot Item From Lunch Buffet
Tossed Salad
Chef's Choice Salad

Assorted Dessert Cakes & Squares

\$22.95pp

Enhancements

Eggs Benedict
Add \$2.25pp

Yogurt & Granola
Add \$1.75pp

Made to Order Pancake Station
Add \$2.25 pp

Chef Attended Sautéed Prawns
\$3.95pp

Deluxe Brunch

Assorted Juices, Coffee & Tea
Seasonal Fruit Platter
Basket of Warm Muffins & Danish
French Toast, Hash browns
Bacon, Sausage, Scrambled Eggs
*Choice of 1 Hot Item From Lunch Buffet
Crab Legs, BBQ Salmon
Cilantro Pesto Penne
with Roasted Vegetables
Tossed Salad
Chef's Choice Salad
Chef Made Omelet's to Order

Assorted Dessert Cakes & Squares

\$28.95pp

LUNCH SELECTIONS

Available until 2:00pm ~ Minimum 30 Guests

BUFFET #1

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper
Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber,
Olives, Feta & Garlic Tossed in Oregano

Entrées

Buttered Seasonal Vegetables

Baby Red Potatoes Tossed
With Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne

Tossed with Bocconcini, Wild Forest Mushroom, Feta,
Spinach in Roasted Garlic Rose'

Fire Grilled Chicken Breast

Finished With Roasted Tomato Cream Sauce

Dessert

Fresh Fruit Salad

Assorted Chocolate Brownies

Coffee ~ Tea

\$21.95

BUFFET #2

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper
Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber,
Olives, Feta & Garlic Tossed in Oregano

Classic Yukon Gold Potato Salad

Steamed Baby Yukon's Tossed with Chopped Egg, Bacon,
Green Onion & Roasted Garlic Aioli

Entrées

Buttered Seasonal Vegetables

Baby Red Potatoes Tossed With
Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne

Tossed with Bocconcini, Wild Forest Mushroom, Feta,
Spinach in Roasted Garlic Rose'

Fire Grilled Chicken Breast

Finished with Roasted Tomato Cream Sauce

Steamed Whole Sockeye Salmon

Topped with a Peach Rosemary Compote

Dessert

Fresh Fruit Salad

Assorted Cakes & Squares

Coffee ~ Tea

\$24.95pp



LUNCH SELECTIONS

Available until 2:00pm ~ Minimum 30 Guests

BUFFET #3

Warm Dinner Rolls & Butter

Mixed Seasonal Greens
House made Balsamic Dressing, Cranberry Black
Pepper Vinaigrette & Yogurt Chive Dressing

Mix your own Caesar Salad
Garlic Croutons & Shaved Parmesan Cheese

Greek Salad
Sweet Bell Peppers, Red Onion, Fresh Tomato,
Cucumber, Olives, Feta & Garlic Tossed in Oregano

Classic Yukon Gold Potato Salad
Chopped Egg, Bacon, Green Onion & Roasted Garlic Aioli

Entrées

Buttered Seasonal Vegetables

Baby Red Potatoes
Tossed with Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne
Tossed with Bocconcini, Wild Forest Mushroom, Feta, Spinach in Roasted Garlic Rose'

Fire Grilled Chicken Breast
Finished with Roasted Tomato Cream Sauce

Steamed Filet of Sole
Topped with diced Tomato, Capers, Cilantro, White Wine & Butter

Dessert

Fresh Fruit Platter
Assorted Cakes & Squares

Coffee ~ Tea

\$26.95pp



COCKTAIL RECEPTION

Assortment of Fresh Baked Cookies

\$1.95pp

Baked Goods

Bagels, Muffins, Danish, Croissants
\$24.00 per dozen

Vegetable Tray and Dip

\$3.95pp

Fresh Fruit Tray

An Array of Seasonal Fruit
\$3.95pp

Finger Sandwiches

A Variety of Fillings on Assorted Bread
Based on Four Pieces per Guest
\$5.95pp

Deli Platter

A Fine Selection of Smoked and Cured
Meats with Sliced Canadian Cheese,
Buns and Condiments
\$6.75pp

Sandwich Buffet

Assorted Finger Sandwiches
Chef's Choice of Soup or Vegetable Dip Platter
Choice of Fresh Fruit Platter or
Assorted Dessert Squares
Fresh Brewed Coffee and Tea
\$14.95pp

Antipasto Platter

Marinated Bocconcini, Grilled Asparagus, Picked
Vegetables, Roma Tomatoes and Olives
\$5.25pp

International Cheese Board

Assorted Imported and Domestic
Cheeses with Crackers and Fruit Garnish
\$4.95pp

Prawn Tower

Poached Chilled Prawns with Cocktail Sauce
\$1.25 each
Minimum 100 pcs.

Seafood Platter

Smoked Salmon Tips, Lemon Poached Prawns, Pep-
pered Mackerel, Marinated Green Lip Mussels
\$10.95pp
Add Crab Legs
\$3.95pp

Dessert Platter

Nanaimo Bars, Carrot Cake
Butter Tarts, Chef Choice
\$4.50pp

Deluxe Dessert Platter

Cheese Cake, Tortes, Pies,
Tiramisu
\$7.50pp

Chocolate Fondue

Serves 50
\$150.00
Éclairs, rice crispy squares & marshmallows
Add \$50.00

COCKTAIL RECEPTION

Hors D'oeuvres Per Dozen
Minimum 2 Dozen Each

Cold Selections:

Crab & Spinach Dip Stuffed Cucumber Boat	\$26.00
Proscuitto Wrapped Double Smoked Gouda	\$18.00
Smoked Salmon & Dill Canapés	\$25.00
Black Olive Tapenade Set on Roasted Garlic Crostini's	\$16.00
Marinated Sun Dried Tomato & Olive Kabob	\$18.00
Chilled Prawn & Rice Noodle Salad Roll	\$27.00
Chilled Seafood Salad Infused With Lime Soy Dressing on a Chinese Spoon	\$28.00
Ruby Red Grapefruit Segments Layered with Fresh Mint, Cucumber & Avocado	\$17.00
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction	\$17.00
Roasted Red Pepper & Mascarpone Tortilla Pinwheel	\$18.00
West Coast Ceviche on a Chinese Spoon	\$28.00
Pan Seared Ahi Tuna on Potato Wafer with Saki Gazpacho Shooter	\$30.00
Grilled Asparagus Bundles Drizzled with Truffle Oil	\$18.00
Pepperoni & Cheese Satay	\$21.00
Fruit Kabobs	\$16.00
Smoked Salmon Lollipops	\$27.00

Hot Selection:

Wild Sockeye Salmon Cake Topped with Lemon Caper Aioli	\$26.00
Fan Tailed Shrimp with Wasabi Cocktail Sauce	\$24.00
Chicken, Spinach & Feta Tartlet	\$22.00
Cheddar & Cream Cheese Stuffed Pepper with a Crisp Panko Crust	\$18.00
Spicy Chicken & Pea Samosa	\$19.00
Pistachio Crusted Camembert Served with Wild Onion Chutney	\$19.00
Crispy Pork & Vegetables Gyoza	\$17.00
Double Smoked Bacon Wrapped Scallop	\$26.00
Pancetta & Scallion Tartlet	\$21.00
Vietnamese Style Spring Roll	\$16.00
Three Cheese & Shrimp Mini Quesadilla	\$16.00
Oven Baked New Zealand Mussels Topped with Japanese Mayo	\$26.00
Crab & Cheddar Stuffed Potato Skins	\$28.00
Portobello, Bocconcini & Tomato Melt	\$21.00
Mini Chicken & Brie Party Shell	\$22.00
Classic Spanakopita	\$18.00
Curried Potato & Vegetable Pakora	\$19.00
Assorted House Made Quiche	\$21.00
Grilled Minted Lamb Chops	\$30.00



Butler Service Charge \$2.00 pp

THE MEADOWS BUFFET

Minimum 30 Guests

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix your own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Bowtie Pasta Salad

Tossed with Artichokes, Sun Dried Tomato, Olives & Pesto Roasted Garlic Aioli

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber, Olives, Feta & Garlic
Tossed in Oregano Vinaigrette

Entrées

Steamed Seasonal Vegetables

Baby Red Potatoes

Tossed with Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne

Tossed with Bocconcini, Wild Forest Mushroom, Feta, Spinach in Roasted Garlic Rose'

Pan Seared Chicken Breast

Wild Mushroom Cream Sauce

BBQ Grilled Whole Sockeye Salmon

Topped With Pineapple Teriyaki Sauce & Grilled Scallions

Dessert

Fresh Fruit Platter

Assorted Cakes & Squares

Coffee ~ Tea

\$32.95pp



THE GARDEN BUFFET

Minimum 30 Guests

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix your own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Bowtie Pasta Salad

Tossed With Artichokes, Sun Dried Tomato, Olives & Pesto Roasted Garlic Aioli

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber, Olives, Feta & Garlic
Tossed In Oregano Vinaigrette

Antipasto Platter

Marinated Bocconcini, Grilled Asparagus, Picked Vegetables, Roma Tomatoes and Olives

Entrées

Buttered Seasonal Vegetables

Baby Red Potatoes

Tossed with Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne

Tossed with Bocconcini, Wild Forest Mushroom, Feta, Spinach in Roasted Garlic Rose'

Pan Seared Free Range Chicken Breast

Wild Mushroom Cream Sauce

Grilled Whole Wild Sockeye Salmon

Topped with Pineapple Teriyaki Sauce & Grilled Scallions

Carved

Oven Roasted Sirloin Roast

Red Wine Demi Glaze

Dessert

Fresh Fruit Platter

Assorted Cakes & Squares

Coffee ~ Tea

\$36.95pp



MEADOW GARDENS SHOWCASE BUFFET

Minimum 50 Guests

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix your own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Bowtie Pasta Salad

Tossed with Artichokes, Sun Dried Tomato, Olives & Pesto Roasted Garlic Aioli

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber, Olives, Feta & Garlic
Tossed in Oregano Vinaigrette

Antipasto Platter

Marinated Bocconcini, Grilled Asparagus, Picked Vegetables, Roma Tomatoes and Olives

Chilled Seafood Platter

Lemon Poached Prawns, Smoked Salmon, BBQ Salmon, Crab Legs & Cocktail Sauce

Entrées

Buttered Seasonal Vegetables

Baby Red Potatoes

Tossed with Roasted Garlic & Shallots

Baked Rice Pilaf

West Coast Penne

Tossed with Bocconcini, Wild Forest Mushroom, Feta,
Spinach in Roasted Garlic Rose'

Pan Seared Free Range Chicken Breast

Wild Mushroom Cream Sauce

Steamed Halibut Filet

Topped with Fresh Lime, Capers, Cilantro,
Sun Dried Tomato & White Wine

Carved

Roasted Baron of Beef

Red Wine Demi Glazed & Horseradish

Roasted Leg of Lamb & Grainy Dijon

Dessert

Fresh Fruit Platter

Assorted Caked & Squares

Peach Mango Crisp

Coffee ~ Tea



\$43.95pp

TASTE OF ASIA BUFFET

Minimum 50 Guests

Wonton Noodle Soup

Fresh Chicken Broth with Tender BBQ Pork, Wontons, Broccoli, Green Onion
& Chinese Noodles

Thai Beef Salad

Tossed with Tender Slices of Beef, Minced Garlic, Scallions, Water Chestnuts
& a Light Sesame Soy Dressing on a Bed of Iceberg Lettuce

BBQ Duck Salad Rolls

Crisp Iceberg Leaves Filled with BBQ Duck, Pickled Ginger, Green Onion & Rice Noodles

Entrées

Steamed Jasmine Rice

Scented with Lemon Grass & Ginger

Sesame Scented Asian Style Vegetables

Crisp Vegetables Spring Rolls

Sweet Mango Dipping Sauce

Dim Sum

Sake Glazed Pork Ribs

Oven Braised in Sake & Tossed in Sweet Chili Pineapple Reduction

Spicy Chicken Chow Mein

Topped with Roasted Cashews & Dark Soy

Lemon Pepper Shrimp

Crisp Bean Sprouts Tossed with Hand Peeled Shrimp & Lemon Pepper Seasoning

Sweet Brined Pork Tenderloin

Drizzled with Sweet Soy

Dessert

House made Coconut Rice Pudding

Sweet Mango Torte

Exotic Fruit Salad

Coffee ~ Tea

\$34.95pp

MEDITERRANEAN BUFFET

Minimum 50 Guests

Assorted Italian Breads
Garlic Butter

Mix Your Own Caesar Salad
Garlic Croutons & Shaved Parmesan Cheese

Mixed Green Salad
Balsamic Vinaigrette

Greek Salad
Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber, Olives & Garlic
Tossed in Oregano Vinaigrette

Antipasto Platter
Marinated Bocconcini, Grilled Asparagus, Picked Vegetables, Roma Tomatoes and Olives

Entrées

Fire Roasted Vegetables

Buttered Orzo Pasta
Tossed with Extra Virgin Olive Oil & Sun Dried Tomato Pesto

Lemon & Oregano Seasoned Potatoes
Marinated & Steamed Whole Potatoes Tossed with Garlic, Butter & Lemon Zest

Grilled Vegetable Lasagna
Basil Pesto Cream Sauce

Steamed Halibut Filet
Marinated in Garlic, Artichokes, Basil & Lime

Lamb Osso Bucco
Red Wine Rosemary Demi Glaze

Dessert

Assorted Cakes
House made Tiramisu
Fresh Fruit Platter

Coffee ~ Tea

\$36.95pp

BIRDIE BBQ 1

Minimum 30 Guests

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Classic Coleslaw

Crisp White & Purple Cabbage Tossed with Shredded Carrots, Green Onion
& Zesty Lemon Lime Dressing

Yukon Gold Potato Salad

Tossed with Chopped Egg, Roasted Garlic, Smoked Bacon & Green Onion

Entrées

Buttered Corn on the Cob

Baby Red Potatoes

Topped with Chopped Bacon, Green Onion & Sour Cream

House made Chili

Topped with Cheddar Cheese & Fresh Cilantro

BBQ Fire Grilled Chicken Breast

BBQ Lime Buttered White Wild Salmon Filet

On The BBQ

4 oz. Alberta Beef Sirloin Steak

Dessert

Fresh Fruit Salad

Assorted Chocolate Brownies

Coffee ~ Tea

\$34.95pp

BIRDIE BBQ 2

Minimum 30 Guests

Warm Dinner Rolls & Butter

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Pepper Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Fire Roasted Corn & Wild Rice Salad

Tossed with Sweet Bell Peppers, Red Onion & Chipotle Avocado Dressing

Yukon Gold Potato Salad

Tossed with Chopped Egg, Roasted Garlic, Smoked Bacon & Green Onions

Classic Coleslaw

Crisp White & Purple Cabbage Tossed With Shredded Carrots, Green Onion
& Zesty Lemon Lime Dressing

Entrées

Buttered Corn on the Cob

Baby Red Potatoes

Topped With Chopped Bacon,
Green Onion & Sour Cream

House made Chili

Topped with Cheddar Cheese & Fresh Cilantro

BBQ Chicken Breast

BBQ Wild Salmon Filet

Steamed Prawn Skewers

On The BBQ

4 oz. Alberta Beef Sirloin

Dessert

Fresh Fruit Salad

Assorted Caked & Squares

Coffee ~ Tea



\$36.95pp

EAGLE BBQ

Minimum 30 Guests

Roasted Garlic Basted Baguettes & Dinner Rolls

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Fire Roasted Corn & Wild Rice Salad

Tossed with Sweet Bell Peppers, Red Onion & Chipotle Avocado Dressing

Yukon Gold Potato Salad

Tossed with Chopped Egg, Roasted Garlic, Smoked Bacon & Green Onion

Greek Salad

Sweet Bell Peppers, Red Onion, Fresh Tomato, Cucumber, Olives, feta & Garlic
Tossed in Oregano Vinaigrette

Entrées

Buttered Corn on the Cob
Lemon Cilantro Butter

Oven Roasted Baby Red Potatoes
Rice Pilaf
Steamed Asparagus & Baby Carrots

Penne Pasta
Tossed with Sun Dried Tomato Marinara, Chorizo,
Shrimp
& Bell Peppers

House made Chili
Topped with Cheddar Cheese & Fresh Cilantro

BBQ Chicken Breast
BBQ Wild Salmon Filet
BBQ Pork Side Ribs
Steamed Prawn Skewers

On The BBQ

4 oz. Alberta Beef NY Strip loin

Dessert

Fresh Fruit Platter
Assorted Cakes & Squares

Coffee ~ Tea

\$43.95pp



WEST COAST

Minimum 30 Guests

To Start:

Choice of:

Mixed Organic Green Salad
Citrus Mango Vinaigrette

Or

Cream of Asparagus
Crispy Leek

Entrée

Choice of:

Grilled Salmon Filet
Ginger & Lemon Steamed Jasmine Rice, Buttered Baby Vegetables
Mango Papaya Chutney

Or

Pan Seared Supreme Chicken Breast
Maple Glazed, Gouda Infused Mashed Potatoes
Buttered Baby Vegetables & Red Wine Demi Glaze

“Vegetarian Option Upon Request”

Dessert

Choice of:

Tiramisu Cake

Or

Strawberry Ginger Neapolitan

Coffee ~ Tea

\$34.95pp



EAST COAST

Minimum 30 Guests

To Start

Choice of:

Baby Spinach Salad
Tossed with Portobello Mushrooms, Pancetta & Roasted Garlic Vinaigrette

Or

Yukon Gold Potato & Smoked Cheddar Soup
Three Cheese Crisp

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Lemon Sorbet
Clear Apple Consommé

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Entrée

Choice of:

Steamed Wild Sockeye Salmon Filet
Marinated with Fresh Lime, Garlic & Olive Oil
Spinach & Brie Infused Risotto, Cherry Tomato Salsa

Or

Fig & Apricot Stuffed Supreme Chicken Breast
Three Potato Lasagna, Buttered Asparagus
Cambonzola Jus

“Vegetarian Option Upon Request”

Dessert

Choice of:

Double Chocolate Torte

Or

NY Cheesecake with Raspberry Coulis

Coffee ~ Tea



\$36.95pp

MEDITERRANEAN

Minimum 30 Guests

To Start

Choice of:

Grilled Baby Caesar Salad
Hearts of Crisp Romaine, Lightly Grilled, Topped with Shaved Parmesan & Garlic Toast
Points, Drizzled with House made Caesar Dressing

Or

Roasted Bell Pepper & Roma Tomato Soup
Wild Mushroom Salsa

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Orange Basil Sorbet

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Entrée

Choice of:

Steamed Stuffed Filet of Sole
Filled with Dungeness Crab, Artichokes, Olives & Tomato
Sautéed Spinach & Orzo Pasta
Lemon Caper Butter Sauce

Or

Mushroom Crusted Grilled NY Steak
Cooked to Medium Rare, Sun dried Tomato Whipped Potatoes
Truffle Scented Jus

“Vegetarian Option Upon Request”

Dessert

Choice Of:

Classic House made Tiramisu

Or

White Chocolate Cheesecake

Coffee ~ Tea

\$37.95pp



INTERNATIONAL

Minimum 30 Guests

To Start

Butter Lettuce Salad
Topped with Avocado, Grapefruit & Fresh Mint
Citrus Vinaigrette

Pistachio Crusted Brie
Curried Onion Chutney & Cranberry Salsa

Ginger Sorbet
Pomegranate Syrup

Entrée

Choice of:

Pan Seared Halibut Filet
Steamed Baby Potatoes & Vegetables
Coconut Red Curry Broth

Or

Grilled Alberta "AAA" Beef Tenderloin
Goats Cheese Infused Barley Risotto
Roasted Red Peppers & Asparagus

"Vegetarian Option Upon Request"

Dessert

Choice of:

Chocolate Pecan Flan

Or

White & Dark Chocolate Torte

Coffee ~ Tea

\$45.95pp

MEADOW GARDENS SIGNATURE

Minimum 30 Guests

To Start

Grilled Belgium Endive Salad
Topped with Candied Pecans, Blue Cheese & Roasted Bell Peppers
Finished with Honey Basil Vinaigrette

Dungeness Crab Cocktail
Fresh Dungeness Crab Served in a Martini Glass
Layered with Julienne of Roasted Red Peppers, Avocado & Mango

Raspberry Sorbet

Entrée

Choice of:

Black Bean Marinated Halibut Filet
Coconut Scented Jasmine Rice, Sesame Scented Baby Bok Choy
Pineapple Salsa

Or

Duo of Grilled Lamb Chop & Beef Tenderloin
Yam, Sweet Potato & Truffle Terrine, Roasted Red Peppers & Asparagus

“Vegetarian Option Upon Request”

Dessert

Choice of:

Chocolate Sampler Plate
Ganache, Mousse & Truffle

Or

Pumpkin White Chocolate Cheesecake
Ginger Crust

Coffee ~ Tea

\$55.95pp



BANQUET FACILITIES

Ebony Room

Seating for a maximum of 170 guests
\$850.00

Ivory Room

Seating for a maximum of 130 guests
\$750.00

Sherwood Room

Seating for a maximum of 90 guests
\$500.00

Fireside Room

Seating for a maximum of 60 guest
\$300.00

Corporate Board Room

Seating for a maximum of 10 guests
\$25.00 per hour

Ebony & Ivory Outdoor Patio

Seating for a maximum of 200 theatre seating
\$350.00
With white chairs \$2.75 per chair

All our rooms come with Bar Facilities, Dance Floor, Microphone & Podium.
Full Services & Staff

Audio Visual Rentals

6 Foot Screen \$30.00

10 Foot Screen \$60.00

LCD Projector \$75.00

Overhead or Slide Projector \$25.00

VCR or DVD \$25.00

Flipchart or Whiteboard with Pens \$25.00



Banquet Wine List

White Wines

Peller Estates Chardonnay B.C.	\$21.95
Naked Grape Pinot Grigio B.C.	\$21.95
Hardy's Riesling Australia	\$24.95
Woodbridge Chardonnay California	\$32.95
Sumac Ridge Sauvignon Blanc B.C.	\$22.95
Vina Tarapaca Sauvignon Blanc Chile	\$22.95
De Bortoli Traminer Chardonnay Australia	\$23.95
Calona Artist Series Pinot Grigio B.C.	\$22.95

Red Wines

Peller Estates Merlot B.C.	\$21.95
Naked Grape Shiraz B.C.	\$21.95
Yellow Tail Shiraz Australia	\$26.95
Woodbridge Cabernet Sauvignon California	\$34.95
Sumac Ridge Cabernet Merlot B.C.	\$23.95
Vina Tarapaca Merlot Chile	\$22.95
De Bortoli Petite Sirah Australia	\$23.95
Cono Sur Cabernet Sauvignon Chile	\$26.95

Champagne

Andres Baby Sparkling White B.C.	\$19.95
Yellow Tail Sparkling White Australia	\$25.95
Codorniu Brut Spain with Complimentary Ice Bucket & 2 Flutes	\$27.95



Banquet Beverage List

Alcohol Beverages

Local Beer	\$4.75	Hi-balls	\$5.25
Micro Beer	\$5.25	Liqueurs	\$5.75
Import Beer	\$5.25	Pint Draft	\$4.99
Growers Cider	\$5.25	Local Glass Wine	\$5.25
Smirnoff Ice	\$5.25	Import Glass Wine	\$5.50
Mikes Hard Lemonade	\$5.25		
Banquet Bar Token	\$5.00	Full Bar Token	\$6.00

Non Alcohol Beverages

Coffee Pot 10 Cup	\$15.00
Coffee Pot 35 Cup	\$52.00
Glass of Juice	\$ 1.80
Pitcher of Juice	\$12.65
Glass of Pop	\$ 1.50
Pitcher of Pop	\$ 9.50
Assorted Bottled Pop or Juice	\$ 2.50
Non Alcohol Cocktail	\$ 3.00

Plus all applicable taxes

Complimentary bartender provided if consumption is \$250.00 or more.

Otherwise fee structure is as follows:

\$15.00 per hour minimum 4 hours

\$25.00 per hour on holidays

