

Meetings & Banquets

at The Okanagan Golf Club | 2012



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 & freshest quality food in a friendly, relaxed and elegant setting.

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 meet with our Chef and plan a spectacular customized menu.

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

Jay Hastings

Food & Beverage Manager

jhastings@golfbc.com

250.765.5955



Banquet Services

BANQUET SERVICES

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

GUEST TABLES

Complimentary silk flower arrangements
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	... P/A system
... Photography Areas	... Parking
... Wireless Internet Access	... A/V rentals may be arranged through our Sales Office
... Welcome Signage	... Outside patio tables and chairs (with heaters when inclement)

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products 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 \$66.27.

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 Capacity

NICKLAUS ROOM

Views of the Quail and Bear courses and our double ended practice facility provide a beautiful backdrop for the Nicklaus 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.

PALMER AND 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
ROOM RENTAL COST*	\$200.00	\$300.00	\$300.00	\$600.00



Breakfast

HOT BOXED BREAKFAST

Ham, Cheese and Egg Breakfast Wrap

A Piece of Fruit

A Bottle of Juice

\$ 12.00 per person

BOXED BREAKFAST

A Muffin

A Piece of Fruit

A Bottle of Juice

\$7.75 per person

BEFORE THE RANGE

Freshly Baked Breakfast Pastries

Butter and preserves

Coffee and tea

\$6.25 per person

Brunch items and menus available upon request.

OKANAGAN BREAKFAST BUFFET

Eggs Benedict

Breakfast Potatoes with Sweet Peppers and Onions

Grilled Tomato Halves

Fresh Seasonal Fruit Tray

Chilled Orange Juice

Coffee and tea

\$18.50 per person

CONTINENTAL BREAKFAST BUFFET

Freshly Baked Breakfast Pastries

Butter and Preserves

Fresh Seasonal Fruit Tray

Chilled Orange Juice

Coffee and tea

\$12.00 per person

PLAYERS BREAKFAST BUFFET

Freshly Baked Breakfast Pastries

Fresh Scrambled Eggs

Bacon and Breakfast Sausage

Breakfast Potatoes with Sweet Peppers and Onions

Fresh seasonal fruit tray

Chilled Orange Juice

Coffee and Tea

\$16.25 per person

\$14.00 without fruit tray

Prices are subject to change and do not include applicable tax and service charge.



Coffee Breaks

FRUITS AND GRAINS

Whole Fruit: Apples, Oranges and Bananas	\$15.75 per dozen
Sliced Fruit Tray	\$4.75 per person
Toasted Multi-Grain Bagel, Cream Cheese and Preserves	\$3.75 per bagel
Assorted Sandwiches and Wraps	\$6.50 per sandwich or wrap
Granola with fruit and yoghurt	\$4.75 per person

BAKED GOODS

Freshly Baked Cookies	\$16.50 per dozen
Freshly Baked Assorted Breakfast Treats	\$19.75 per dozen
Assorted Tarts and Squares	\$19.75 per dozen

BEVERAGES

Freshly Ground Coffee, Decaf and Teas	
Ten Cup Silex	\$16.00
Thirty Six Cup Urn	\$55.00
Juice	\$3.25
Soft Drinks	\$2.50
Bottled Water	\$2.50
Pitcher of Juice or Milk (2 litres)	\$16.00

Prices are subject to change and do not include applicable tax and service charge.



Lunch Buffets

WORKING LUNCHEON

- Chef's Soup of the Day
- Tossed Salad with Assorted Dressings
- Assorted Finger Sandwiches (1.5 per person)
- Assorted Squares
- Coffee and Tea

\$15.25 per person
Minimum 24 people

ASSORTED WRAPS

- Chef's Assorted Wraps (1.5 per person)
- Caesar Salad with Chef's Traditional Dressing
- House Made Tortilla Chips and Salsa
- Assorted Squares and Pies
- Coffee and Tea

\$16.00 per person
Minimum 24 people

CREATE YOUR OWN SANDWICH

- Chef's Soup of the Day
- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- Variety of Pickled Items

- Selection of Specialty Breads and Rolls
- Select Deli Meats and Sandwich Spreads
- Sliced Cheeses, Tomato and Lettuce
- Condiments
- Assorted Squares and Pies
- Coffee and Tea

\$19.25 per person
Minimum 24 people

AVAILABLE UNTIL 3PM

Prices are subject to change and do not include applicable tax and service charge.



BBQ Lunch Buffets

LUNCHEON BBQ

Chilled Items

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- House Made Tortilla Chips & Fresh Salsa
- Fresh Vegetable Presentation with Dip
- Variety of Pickled Items

Hot Off the BBQ

- New York Steak - Five Ounce
- Fresh Chicken Breast - Four Ounce
- Salmon Filet - Four Ounce

Hot Items

- Hot Seasonal Vegetables
- Garlic Bread

For Dessert

- Assorted Squares & Pies
- Coffee and Tea

\$25.75 per person
Minimum 24 people

BBQ BURGER BUFFET

Chilled Items

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- House Made Tortilla Chips & Fresh Salsa
- Fresh Vegetable Presentation with Dip
- Sliced Cheeses, Tomatoes, Onions & Pickles
- Traditional Garnishes & Condiments
- Fresh Kaiser Buns
- Variety of Pickled Items

Hot Off the BBQ (choose one)

- Beef Burger - Six Ounce
- Fresh Chicken Breast - Five Ounce

Hot Items

- Herbed Potato Wedges

For Dessert

- Assorted Squares & Pies
- Coffee and Tea

\$20.00 per person
Minimum 24 people

Choose two of the following selections:

Choose one of the following selections:

Prices are subject to change and do not include applicable tax and service charge.



Plated Lunches

TWO COURSES \$19.50 | THREE COURSES \$25.75

STARTERS

Each meal includes fresh baked artisan breads, creamery butter and coffee & tea service

Roasted Butternut Squash Soup

Caesar Salad
chef's traditional dressing

Okanagan Cobb Salad
tarragon dressing

Wonton Soup

ENTREES

Served with fresh vegetables and your choice of rice or potatoes

Poached Salmon
tomato butter sauce

New York Steak
three peppercorn sauce

Pan Seared Chicken Breast
creole succotash

DESSERTS

Pecan Flan
chocolate sauce

Okanagan Fruit Crumble Tart
vanilla ice cream

New York Cheese Cake
mocha espresso sauce

Prices are subject to change and do not include applicable tax and service charge.



Appetizers and Hors D'Oeuvres

HOT CANAPÉS Prices are per dozen
Minimum 3 dozen per item

Spring Rolls	\$26.50
Mini Spanakopita	\$26.50
Assorted Mini Quiche	\$27.00
Herb Sausage Rolls	\$27.00
Noodle Wrapped Prawns	\$28.00
Peppercorn Beef Brochette	\$29.00
Sesame Chicken Skewers	\$29.00
Crispy Oriental Prawn Won Tons	\$30.00
Goat Cheese, Roasted Shallot Tartlettes	\$30.00
French Chicken Batons	\$30.00
Smoked Halibut and Crab Cakes	\$31.00

COLD CANAPÉS Prices are per dozen
Minimum 3 dozen per item

Oriental Chicken Wonton Cups	\$26.50
Toasted Sesame Goat Cheese	\$26.50
Marinated Mussels in the half shell	\$27.00
Pickled Asparagus, Roasted Red Pepper Cream Cheese	\$27.00
Smoked Salmon and Roasted Artichoke	\$28.00
Beef Carpaccio with Red Onion Relish	\$30.00
Smoked Salmon and Boursin Cheese	\$30.00
Chicken and Pistachio Roll	\$31.00
Prosciutto Wrapped Poached Prawns	\$31.00

APPETIZERS

Noodle Wrapped Prawns <i>made fresh to order, with an oriental dipping sauce.</i>	\$26.50 per dozen
Crispy Spring Rolls <i>sweet chili dipping sauce</i>	\$26.50 per dozen
Home Made Chicken Tenders <i>Spicy Plum Dipping Sauce</i>	\$26.50 per dozen
Fresh Veggies and Dip <i>selection of fresh vegetables with dip</i>	\$4.00 per person
Dim Sum <i>chinese premium dim sum, soya and hot chili sauce</i>	\$26.50 per dozen
Fresh Seasonal Fruit Tray <i>selection of fresh seasonal fruit</i>	\$4.75 per person
Player's Platter (serves 4) <i>wings, dry ribs, onion rings, calamari, nacho chips with salsa, sour cream and dips</i>	\$28.50 per platter



Cocktail Receptions

COCKTAIL RECEPTION

Antipasto

herb crostini

Fresh Vegetable Presentation

house dip

Deli Meat Tray

Domestic and Imported Cheeses

selection of crackers

Fresh Fruit Presentation

Oriental Dim Sum (*four per person*)

dip

Select Hot Hors D'Oeuvres (*four per person*)

Chef Attended Roast Beef

rolls, condiments

Coffee and Tea

\$27.00 per person

Minimum 24 people

PREMIUM COCKTAIL RECEPTION

Antipasto

herb crostini

Fresh Vegetable Presentation

house dip

International Meat Tray

Domestic and Imported Cheeses

selection of crackers

Fresh Fruit Presentation

Oriental Dim Sum (*four per person*)

dip

Select Hot Hors d'Oeuvres (*four per person*)

Cold Prawn Canapés (*two per person*)

Smoked Salmon Canapés (*two per person*)

Chicken and Pistachio Canapés (*two per person*)

Chef Attended Carved New York Strip Loin

rolls, condiments

Coffee and Tea

\$30.00 per person

Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



The Golden Bear BBQ Buffet

CHILLED ITEMS

- Tossed Salad
house dressings
- Chef's Selection of Three Specialty Salads
- Fresh Vegetable Presentation
house dip
- Variety of Pickled Items

HOT ITEMS

- Garlic Bread
- Baked Potatoes with Accompaniments
- Buttered Corn on the Cob

HOT OFF THE BBQ

Choose one
BBQ dish from
the following
selections:

- 8 oz NY Steak & Jumbo Prawn Skewer
- Chicken Breast & 1/2 Rack Ribs
- 5 oz Salmon Fillet & Lobster Tail
- Lamb Chop, Top Sirloin Steak and 1/3 Rack Ribs

DESSERTS

- Assorted Squares
- Pies and Tortes
- NY Cheesecake, Seasonal Berries
- Warm Fruit Crumble
- Fresh Fruit Presentation
- Coffee and Tea

\$43.00 per person
Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



The Okanagan Dinner Buffet

SALADS

Fresh Rolls and Butter

Tossed Salad
house dressings

Chef's Selection of Three Specialty Salads

PLATTERS

Deli Meat Presentation

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
selection of crackers

Variety of Pickled Items

Condiments

ACCOMPANIMENTS

Oven Roasted Herb Potatoes *or* Rice Pilaf

Seasonal Vegetables

Three Cheese Tortellini
roasted vegetables, tomato basil cream

HOT ITEMS

Chef Attended Roast Baron of Beef
Rosemary - Shallot Beef Jus Lié

or

Chef Attended Rosemary Roast Pork Loin
yorkshire pudding

Choose one
Entrée from
the following
selections:

Roasted Garlic Herb Chicken Breast
creole succotash

Pan Seared Salmon & Halibut
shrimp dill cream sauce

Vegetarian Cannelloni

... Substitute Slow Roasted Prime Rib with Yorkshire
 Pudding, Thyme, Shallot Jus Lié

Add \$5.75

... Additional entrées

Add \$4.75

DESSERT

Fresh Fruit Presentation

Assorted Squares, Pies and Tortes

New York Cheesecake , Seasonal Berries

Warm Fruit Crumble

Coffee and Tea

\$38.50 per person
minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



The Golden Bear BBQ Buffet

CHILLED ITEMS

Tossed Salad
house dressings

Chef's Selection of Three Specialty Salads

Fresh Vegetable Presentation
house dip

Variety of Pickled Items

HOT ITEMS

Garlic Bread

Baked Potatoes with Accompaniments

Buttered Corn on the Cob

HOT OFF THE BBQ

Choose one
BBQ dish from
the following
selections:

8 oz NY Steak & Jumbo Prawn Skewer

Chicken Breast & 1/2 Rack Ribs

5 oz Salmon Fillet & Lobster Tail

Lamb Chop, Top Sirloin Steak and 1/3 Rack Ribs

DESSERTS

Assorted Squares

Pies and Tortes

NY Cheesecake, Seasonal Berries

Warm Fruit Crumble

Fresh Fruit Presentation

Coffee and Tea

\$43.00 per person
Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



Golden Bear Dinner Buffet

SALADS

Okanagan Valley Baby Greens
house dressings

Baby Nugget and Chive Potato Salad

Tomato and Bocconcini Salad

Pasta Salad 'Niçoise'

Local Artisan Breads

COLD PLATTERS

Deli Meat Presentation

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
herb crostini, crackers

Variety of Grilled, Marinated and Pickled Vegetables

HOT ITEMS

Roasted Garlic and Buttermilk Mashed Yukon Potatoes

Long Grain Rice Pilaf
fire roasted corn, red pepper

Seasonal Valley Vegetables

MAIN DISHES

Chef Attended Slow Roasted Prime Rib
yorkshire pudding, madera shallot beef jus lié

or

Chef Attended Rosemary Roast Pork Loin
yorkshire pudding

Grilled Tandoori Chicken Breast,
butternut squash curry

Pan Seared Salmon
saffron clam sauce

Oven Roasted Halibut
langostino cream sauce

Herb Crusted Pork Tenderloin
wild mushroom demi glace

Roasted Vegetable Cannelloni
tomato basil sauce

...Additional entrées, \$6.25 per person

Choose one
Entrée from
the following
selections:

DESSERTS

Fresh Fruit Presentation

Lemon Crunch Bar, Tiger Brownie, Cream filled Profiteroles,

NY Cheesecake, Chocolate Torte, Warm Apple Pie,

Okanagan Fruit Crumble

Coffee and Tea

\$48.50 per person
Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



The Executive Dinner Buffet

SALADS

Okanagan Valley Baby Greens
house dressings

Baby Nugget and Chive Potato Salad

Tomato and Bocconcini Salad

Pasta Salad 'Niçoise'

Local Artisan Breads

COLD PLATTERS

Deli Meat Presentation

West Coast Seafood Presentation
*smoked salmon, indian candy, peel and eat
prawns, marinated clams, mussels*

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
herb crostini, crackers

Variety of Grilled, Marinated and Pickled Vegetables

Choose two
Entrées from
the following
selections:

MAIN DISHES

Chef Attended Slow Roasted Prime Rib
yorkshire pudding, madera shallot beef jus lié

Roasted Garlic and Buttermilk Mashed Yukon Potatoes

Long Grain Rice Pilaf
fire roasted corn, red pepper

Seasonal Valley Vegetables

Grilled Tandoori Chicken Breast,
butternut squash curry

Pan Seared Salmon
saffron clam sauce

Oven Roasted Halibut
langostino cream sauce

Herb Crusted Pork Tenderloin
wild mushroom demi glace

Roasted Vegetable Cannelloni
tomato basil sauce

DESSERTS

Fresh Fruit Presentation

Lemon Crunch Bar, Tiger Brownie,
Chocolate Dipped Profiterole

NY Cheesecake, Chocolate Torte, Warm Apple Pie,

Caramel Pecan Flan, Chef's Chocolate Mousse,

Okanagan Fruit Crumble

Coffee and Tea

\$61.50 per person

Minimum 75 people

Additional **\$8.00** per person for groups less than 75 guests.

Prices are subject to change and do not include applicable tax
and service charge.



Reception & Buffet Additions

PLATTERS *Serves 25 people*

Artistic Cheese Display <i>assorted imported and domestic cheese with fruit garnish and crackers</i>	\$118.75
Deli Meat Display <i>smoked and cured deli meats with fresh rolls and condiments</i>	\$95.50
Fresh Vegetable Basket <i>garden fresh vegetable presentation with house dip</i>	\$58.50
Fruit Display <i>local and imported fruits and berries</i>	\$75.00
Poached Tiger Prawns <i>served with a traditional cocktail sauce and lemon wedges (4 per person)</i>	\$143.75
Smoked Salmon Display <i>served with cream cheese, capers, onions & artisan bread</i>	\$153.00

STATIONS

Dim Sum Station <i>premium chinese dim sum with dips</i>	\$26.50 per dozen
Chef Attended Tiger Prawn Sauté Station <i>cajun, garlic or peppercorn and brandy prawns (minimum 6 dozen)</i>	\$29.00 per dozen
Fresh Shucked Oysters on the Half Shell <i>served with traditional condiments (minimum 3 dozen)</i>	\$37.75 per dozen

LATE NIGHT SNACK *minimum 6 pizzas*

Meat Lovers Pizza	\$14.50 per pizza
Hawaiian Pizza	\$13.50 per pizza
Mediterranean	\$13.00 per pizza

Prices are subject to change and do not include applicable tax and service charge.



Executive Plated Dinner Menu

TWO COURSE \$30

1 starter
1 entrée

THREE COURSE \$40

1 starter
1 entrée
1 dessert

FOUR COURSE \$45

2 starters
1 entrée
1 dessert

Each meal includes fresh baked artisan breads, creamery butter, coffee & tea service.

STARTERS

Soup

Roasted Butternut Squash Soup

Chilled Okanagan Vegetable Gazpacho

Appetizers

Prawn Sunomono
julienne vegetable salad

Beef Satay,
thai noodle salad

Salads

Baby Romaine Caesar Salad,
chef's traditional dressing, asiago shavings

Okanagan Cobb Salad
tarragon bacon vinaigrette

Valley Greens Salad
honey citrus vinaigrette

Tomato Boconccini,
balsamic reduction

ENTREES

Our Chef will compliment each entrée with fresh local vegetables

Grilled New York Steak 8oz
buttermilk whipped yukon potatoes, three peppercorn sauce

Butter Glazed Fillet Mignon 5oz
potato squash pave, forest mushroom demi-glace

Bacon Wrapped Rolled Chicken Breast
roasted nugget potato, creole succotash

Pan Seared Salmon Fillet
steamed basmati rice, saffron clam sauce

Yam and Potato Crusted Halibut
pan fried gnocchi, caper-olive tapenade

Pork Tenderloin Medallions
three bean cassoulet, espresso bbq sauce

Lamb shank Ravioli
merlot demi-glace

Grilled Vegetable Wellington
roasted fennel cream sauce

DESSERTS

Pecan Flan
chocolate sauce

New York Cheese Cake
mocha espresso sauce

Okanagan Fruit Crumble Tart
vanilla ice cream

Coconut Crème Brûlée
rum raisin biscotti

Lemon Butter Tart,
blueberry sorbet

Prices are subject to change and do not include applicable tax and service charge.

Beverage Selections

LIQUOR & BEER

Bar Brand Liquor	\$5.00
Premium Brands Liquor	\$5.50 - \$6.50
Domestic Beer	\$5.00
Import Beer	\$5.90

HOUSE WINE & CIDERS/COOLERS

Domestic House Wine	\$5.65
Regular Cider/Cooler	\$6.30

SPARKLING WINE

Sumac Stellar Jays Brut	\$66.00
Veuve Cliquot	\$150.00

WHITE WINES

Calona Unoaked Artist Series Chardonnay	\$29	Hester Creek Semillon/Chardonnay	\$38	Cedar Creek Ehrenfielser	\$44
Calona Artist Series Gewürztraminer	\$33	Red Rooster Pinot Blanc	\$38	Sandhill Pinot Gris	\$44
Peller Estate Family Series Pinot Blanc	\$33	Red Rooster Chardonnay	\$40	Kim Crawford Sauvignon Blanc	\$46
Sumac Gewürztraminer	\$34	Peller Estate Private Reserve Riesling	\$40	Sandhill Small Lots Viognier	\$58
Hardy's Riesling Gewürztraminer	\$34	Red Rooster Riesling	\$40	Meyer Chardonnay	\$68
Woodbridge Pinot Gris	\$34	See Ya Later Unleashed Riesling	\$40	Caymus Conundrum	\$72
Robert Mondavi Woodbridge Pinot Grigio	\$34				

RED WINES

Peller Estate Family Series Merlot	\$29	Cookathama Shiraz	\$38	Errazarus Cabernet Sauvignon	\$44
Penfolds Shiraz/ Cabernet	\$34	Nk'Mip Pinot Noir	\$42	J Lohr 7 Oaks Cab Sauv	\$49
Sumac Ridge Pvt Rsv. Cabernet/Merlot	\$35	Peller Estate Private Reserve Pinot Noir	\$42	Sandhill Small Lots Cab Sauv/Syrah	\$62
Lindemans Bin 50 Shiraz	\$35	Sandhill Merlot	\$44	Glaetzer Wallace	\$72
J Lohr Painters Bridge Zinfandel	\$36	Young & Wyse Collection Merlot	\$44	Osoyoos La Rose	\$100
Hester Creek Cabernet/Merlot	\$38				

PUNCH

Non-Alcoholic	\$85.00 Per 10 litres
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NON-ALCOHOLIC BEVERAGES

Fountain Pop, Bottled Water	\$2.25
Bottled Pop	\$2.50
Juice	\$2.75
Virgin Cocktails ,Non-Alcoholic Beer	\$3.25

NON ALCOHOLIC SPARKLING CIDER

Okanagan Sparkling Apple or Cranberry Cider	\$16.00
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Prices are subject to change and do not include applicable tax and service charge.



Additional Information

PRESENTATION EQUIPMENT

T.V.	\$10.00
8ft Screen	\$30.00
6ft Screen	\$20.00
LCD Projector	\$125.00
LCD Speakers	\$20.00
Overhead Projector	\$30.00
DVD	\$25.00
Handheld Microphone	N/C
Lapel Microphone	\$20.00
Flipcharts	\$15.00
Easel	\$10.00
Administrative Services - photocopying, faxing, telephone services	Market Price

*All other equipment may be special ordered

TAXES

Food and Beverage	15% Service Charge + 12% HST
Room Rental	12% HST
A/V Equipment	12% HST

INTERNET

With Shaw high speed internet, you have the freedom to connect to the internet from anywhere within the clubhouse, using either a laptop or PDA that is Wi-Fi wirelessly enabled. Connect effortlessly during a business meeting or banquet.

Prices are subject to change and do not include applicable tax and service charge.



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. Dependant on room booked.
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$66.27.
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 12:30am, 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 15% service charge.
15. 12% Harmonized Sales Tax (HST) applies to all prices, goods & services. 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.