

Weddings

at The Okanagan Golf Club | 2012



THE
OKANAGAN
GOLF CLUB



Congratulations

We are pleased to present the **2012 Wedding Package** to showcase our wonderful facilities at The Okanagan Golf Club. Nestled amongst spectacular ponderosa pine forests and emerald greens, The Okanagan Golf Club offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed, but elegant and friendly atmosphere. We bring over 50 years of experience to the planning and execution of your event and are pleased to offer suggestions and guidance to assist with all the details for your reception.

Once again, thank you for considering The Okanagan Golf Club. We are confident you will find our wedding package very attractive and look forward to the opportunity of making your wedding a very special memory.

Kind regards,

Jay Hastings

Food & Beverage Manager

jhastings@golfbc.com

250.765.5955



The perfect place
to say "I Do"!

Room Capacity & Ceremony Site

THE OKANAGAN GOLF CLUB

The Okanagan Golf Club features unique areas for your pre-dinner reception and stunning sites for photographic opportunities. A beautiful, partially covered patio offers a breathtaking vista of the emerald fairways.

NICKLAUS ROOM \$600

The Nicklaus Room nicely accommodates up to 170 guests for dinner, including head table, or 245 for a stand up cocktail reception. The rooms are available after 10:00am on the morning of your wedding. Buyout options are available for up to 350 people. Please inquire for details.

TABLE SETUP/FLOORPLAN

Depending on your floor plan, you may seat as many guests as you wish at your head table. Based on your total number of guests and your serving requirements, we will advise the most suitable set up and number of tables required. A floor plan will be provided to assist with your seating arrangement.

MINIMUM NUMBER OF GUESTS REQUIRED

Saturday evenings - A minimum of 100 guests. Other evenings are flexible depending on availability.

OUTDOOR CEREMONY SITE \$400

We have a beautiful outdoor gazebo, nestled in the Ponderosa Pines overlooking the picturesque 18th hole of the Quail and the fountains and picturesque bridge of El's Lake.

Rental of the Ceremony Site includes the following:

- ... Skirted license signing table and chair
- ... Electrical outlets for music
- ... Full day usage
- ... Photography areas
- ... Skirted DJ Table if required
- ... Floral urns at each post
- ... Complimentary rehearsal time
- ... Golf Carts available for rent at our Member Rate

Ceremony chair rentals are your responsibility, however, we are happy to make arrangements for you. Please inquire with our Wedding Coordinator. Ceremony Only events are respectfully declined.

ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING:

- ... Welcome and directional signage
- ... Event planning and consultation
- ... Outside patio tables and chairs, with linen
- ... assistance with floor plan and built in dance floor
- ... Tables for Gifts, DJ, guest signing and cake
- ... Coffee and tea service
- ... Two complimentary rounds of golf (*please inquire*)
- ... Podium and microphone
- ... P/A System
- ... Photography areas and referrals for wedding services
- ... Parking
- ... Tea lights
- ... Full bar service, including bartender
- ... Table settings including cutlery, stemware, china, choice of full length black or white linens on 60" Round banquet tables

Services, Décor & Entertainment

DÉCOR OPTIONS

Full Length black or white linen and white napkins, cutlery, dinnerware, glassware, tea lights and White linen for patio tables are included. Most often the bridal party will supply the centerpieces that reflect their overall theme or colour combination. Due to fire regulations, we request that you do not use taper candles. No flower petals are allowed indoors. Absolutely No tape, staples or glue is permitted on any walls or ceilings.

AUDIO VISUAL EQUIPMENT

We are able to provide any Audio Visual equipment that you may require for presentations. Please advise us 96 hours in advance. Additional costs may apply.

PHOTOGRAPHY

You may have your photos taken at our gazebo or on any of the grounds which don't disturb our golfing guests. Please consult with us prior to the event to familiarize yourself with the appropriate locations. We would be pleased to recommend photographers; please contact us for more information.

CONFIRMATION REQUIREMENT

To confirm our venue for your wedding celebration, we require a deposit of \$1000 to guarantee your space. 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.

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. Due to liquor license restrictions, corkage functions are respectively declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. A bartender is provided for your event.

WEDDING CAKE

Wedding cakes are the one food item wedding parties are allowed to bring into The Okanagan Golf Club, however, it must be prepared in a commercial bakery or by someone with their Foodsafe Certificate. Certificate or receipt of purchase must be presented 96 hours in advance. We do offer a cake cutting fee of \$4 per person plus tax and gratuity, whereby we will cut and serve your cake to your guests. Should you prefer to allow your guests to cut and serve themselves, we will gladly waive this fee and provide plates, cutlery, and napkins.

OTHER SERVICES

We would be pleased to recommend a number of services including Photographers, DJ's, and Wedding Cake Suppliers etc. Please contact us for more information.

DANCE FLOOR

The Okanagan GC has a complimentary built in dance floor.

MUSIC

The Okanagan Golf Club is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening - we're happy to provide you with referrals. Please note, there will be a SOCAN FEE of \$66.27 added to your invoice, which is a federally legislated fee that is levied whenever a dance or music is provided. It is submitted to "The Society of Composing Artists" by the banquet facility in which the event takes place.

ROOM RENTALS

A \$600 room rental is levied for your event.

CANCELLATION POLICY

You may cancel your wedding up to 12 months prior in writing for a full refund of the deposit. If your event is cancelled within 60 days to of the event date, you will be charged 50% of the total estimated cost of your wedding.



Stand Up 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

PLEASE NOTE: Prices throughout this wedding packages are subject to change at anytime and do not include applicable tax and service charge.



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

CHEF'S NOTE

3-4 pieces pp	short reception, dinner to follow immediately	8-12 pieces pp	heavy reception or light dinner
4-8 pieces pp	longer receptions, dinner to follow a little later	12-16 pieces pp	dinner!

"Our daughter and son-in-law had a perfect wedding day. It began with a glorious outdoor ceremony at the Okanagan Golf Club gazebo and continued with a beautiful reception in the club house. From the very outset of quest for wedding venues, we were immediately impressed with the promptness of response from the Wedding and Banquet Coordinator. This promptness of response was a direct reflection of the efficiency, helpfulness and encouragement we received from the entire Okanagan Golf Club staff. From the planning to the organization, to the sumptuous buffet meal, to the cheerful, constantly accommodating staff, we could not have asked for more. Thank you for helping to make our daughter's & son-in-law's wedding day special!"

Brian and Grace Klein, parents of the bride

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.



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

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

Choose
two
Entrées
from

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.



The 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

Choose one
Entrée from
the following
selections:

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

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 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

"The banquet staff did an outstanding job ensuring a memorable evening. Our guests were equally as impressed, as we received many positive comments on the service. A thousand thank you's to the Chef and kitchen team! The buffet was unbelievable with enough assortment to please even the pickiest of palates. September 16, 2006 will remain as the most memorable day of both of our lives and we are so happy that we chose The Okanagan Golf Club to be the backdrop of this amazing day!"

Shannon and Rick Le Blanc

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



The Okanagan Dinner Buffet

SALADS

- Fresh Rolls & Butter
- Tossed Salad
house dressings
- Chef's Selection of Three Specialty Salads

PLATTERS

- Deli Meat Presentation
- Fresh Vegetable Presentation
house dip
- Domestic & 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 with 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 Okanagan 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

Oven Roasted Herb Potatoes

Hot Seasonal Vegetables

...**Add a Prawn Skewer \$9.00 per person**

HOT OFF THE BBQ

Choose one
Entrée from
the following
selections:

New York Steak - six Ounce

Chicken Breast and Bratwurst

Salmon Fillet - four Ounce

DESSERT

Assorted Squares, Pies and Tortes

New York Cheesecake
seasonal berries

Warm Fruit Crumble

Fresh Fruit Presentation

Coffee and Tea

\$37.00 per person
Minimum 24 people

"Thank you for the fabulous job you did for us. The wedding reception was perfect in every way. The food was delicious and the presentation looked beautiful. And your courteous and helpful staff made the entire evening run smoothly. I would not hesitate to recommend The Okanagan Golf Club to anyone who is planning their wedding reception - you will be in good hands!"

Deborah Everitt, Mother of the Groom

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

Reception & Buffet Additions

PLATTERS *Serves 25 people*

Artistic Cheese Display Assorted Imported and Domestic Cheese with Fruit Garnish and Crackers	\$118.75
Deli Meat Display Smoked and Cured Deli Meats with Fresh Rolls and Condiments	\$95.50
Fresh Vegetable Basket Garden Fresh Vegetable Presentation with House Dip	\$58.50
Fruit Display Local and Imported Fruits and Berries	\$75.00
Poached Tiger Prawns Served with a Traditional Cocktail Sauce and Lemon Wedges (4 per person)	\$143.75
Smoked Salmon Display Served with Cream Cheese, Capers, Onions & Artisan Bread	\$153.00

STATIONS

Dim Sum Station Premium Chinese Dim Sum with Oriental Dips	\$26.00 per dozen
Chef Attended Tiger Prawn Sauté Station Cajun, Garlic or Peppercorn and Brandy Prawns (Minimum 6 dozen)	\$29.00 per dozen
Fresh Shucked Oysters on the Half Shell Served with Traditional Condiments (Minimum 3 dozen)	\$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

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

15% Service Charge + 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.

Frequently Asked Questions

How much does it cost to rent the gazebo?

The gazebo rental fee is \$400. The Bride and Groom are responsible for the rental of ceremony chairs. This can be arranged through your Wedding & Banquet Coordinator.

Do you have a minimum number of guests required for booking?

Saturday evenings - A minimum of 100 guests. Other evenings are flexible depending on availability.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website at www.golfbc.com, click on either The Bear or The Quail at The Okanagan Golf Club. Click on "Virtual Tour" or "Photo Gallery" for the images (under "About this Course").

How much does it cost to rent the banquet rooms?

There is a \$600 room rental charge for all functions.

What do you supply for the guest tables?

We supply linens, cutlery, stemware, china and tea lights. Most often the bridal party will supply the centerpieces that reflect their overall theme or color combination. No flower petals are allowed indoors.

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our "Terms and Conditions" along with request for deposit. Please read these carefully and ask any questions prior to signing and returning with deposit.

How are costs determined?

The total cost is determined by your menu selection, bar and wine service, and room rental charges. All Food & Beverage is subject to 15% service charge and applicable taxes.

How much is the deposit?

We request a deposit of \$1000 to secure your booking. Should you need to cancel the date, your money would be refunded if cancellation is received up to 12 months in advance.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs. Full prepayment of your wedding is required 2 weeks prior to the event. We will reconcile your account following the event to determine whether there is a balance owing or a refund required. A valid credit card is required to guarantee final payment.

When is our Guaranteed number of guests required?

We require your guaranteed number of guests 96 hours prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

What do we pay for children?

The price for the buffet menu is as follows: 1-3 years – no charge, 4-12 years – 50%, 13+ - full price.
Plated service may require you to order a more suitable menu item for your young guests.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectfully declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of Bar Service is available?

We will work with you to determine the best options for bar service. You may choose to host all beverages or have a cash bar available.

Who is responsible for getting our guests home safely?

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

Do you have a dance floor?

The Okanagan Golf Club has a sizeable built in dance floor at no charge.

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. The cake must be prepared by someone with their FoodSafe Certificate card or a receipt of purchase. Please discuss your options with us.

When will the room be available?

Your banquet room will be available after 10:00am on the date of your event.

Do you supply any A/V equipment?

We are able to supply any Audio Visual equipment that you may require for presentations. Please advise us 96 hours in advance.

How long do we have the room?

Bar closes at Midnight and guests are kindly asked to vacate the premises by 1:00 am

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 \$600 room rental fee will be levied for all functions.
4. A gazebo rental fee of \$400 (plus applicable taxes) will be levied for any gazebo ceremonies.
5. There is a fee associated with having a dance, the SOCAN Music License Fee of \$66.27.
6. Bookings require a \$1000 deposit to confirm the function.
7. All requirements and menus must be finalized a minimum of three weeks in advance.
8. Due to health regulations no food or beverage will be permitted to be brought in or taken off the premise with the exception of specialty or wedding cakes. FoodSafe certificate and receipt of purchase must be provided 96 hours prior to the wedding.
9. 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.
10. Due to restrictions in our liquor license corkage functions are respectively declined.
11. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to guests must be removed from premises by the evening of the event or a storage fee of \$500 will be charged.
12. 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.
13. The bar closes at 12:00 midnight, Music to Stop at 12:30am, and the clubhouse is to be vacated by 1:00 am.
14. 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.
15. Food & Beverage requirements are subject to a 15% service charge.
16. 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.
17. 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).
18. 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.
19. Cancellation Policy:
 - a) 12 months from event date - full refund of Deposit
 - b) 61 Days - 12 months - loss of Deposit
 - c) Within 60 days of event date - charge of 50% of the total estimated event cost
20. Terms & Conditions are subject to change without notice.