



Celebrate the Season!

Vaulted ceilings and full length windows are sure to impress your holiday guests. We can accommodate parties of various sizes with plated, buffet and cocktail style meals and various bar options available for your guests. You will enjoy the creativity and culinary expertise of our Chef and his team as he delivers a meal to be remembered this holiday season!

Holiday party services include venue set up, service and bar staff, complimentary white tablecloths, white or black napkins and skirting, a projector and screen

Once you have had reviewed our menus, please contact our Events Coordinator, Cheryl Stecko at events@kelownagolfandcountryclub.com or 250-762-2531 ext. 226



Holiday Party Packages

Torrey Pines Room

The Torrey Pines Room seats approximately 10 to 32 guests. With a wide array of possible set-ups, our event team can customize the room to meet all your requirements; whether your event is a small luncheon or a small elegant dinner, our Events Coordinator will customize a package to suit all of your needs. It would be our pleasure to assist you in planning your upcoming special event. A minimum of 10 guests are required.


Torrey Pines Lunch or Dinner Package: \$150

Oakmont Room

The Oakmont Room is the larger of the two room rentals. It overlooks the Eagle pond, and the beautiful Dilworth Mountain. The room seats approximately 96 guests at a round table. With a wide array of possible set-ups, our event team can customize the room to meet all your requirements; whether your event is a small luncheon or a small elegant dinner, our Events Coordinator will customize a package to suit all of your needs, our Events Coordinator will customize a package to suit all of your needs. A minimum of 32 guests are required for the Oakmont Room rental packages.

Oakmont Lunch or Dinner Package: \$275

*Prices do not include applicable taxes or service charge (18%).
Our dedicated meeting and conference team at Kelowna Golf and Country Club will be onsite during your event to ensure a smooth and successful event.





Event Add Ons

Champagne Greeting:

Greet your guests with a glass of Sparkling Champagne as they walk through the doors. \$35 per bottle. We also offer a delicious non-alcoholic Red Raspberry Sparkling Champagne for \$12 per bottle.

Themed Drink Greeting:

Greet your guests with a festive, fun vodka based drink to get the party started! \$6.75 per person. We also offer a non-alcoholic version for \$4 per person. Please ask about our other festive, fun "greeting drinks".

Reception Wine Greeting:

Greet your guests with a glass of our delicious Okanagan Red or White Wine starting at \$7.75 per glass.

Logo Projection:



Project your logo or fun saying on the ballroom ceiling, \$75. All your guests will see your cool company logo, or employee thank you projected on the ceiling. This is a fun add to any party and it will certainly wow your guests.


AV Equipment Rental: \$100.

KGCC will provide the screen, projector, and extension cords. Any technical difficulties that occur during your event will NOT be the responsibility of KGCC. We do NOT provide any set-up or running of the equipment we provide. It is your responsibility to try the equipment before the event so everything runs smoothly (please contact the club to set up a time).

Overhead Twinkling White Lights for the Main Ballroom: \$100

We will put up and take down these great sparkling lights that will add a lot of festive flavour to your room.





Event Add Ons Continued...

Decorated Room: \$150

Let us do the work for you! We will decorate your party room and tables with beautiful in-house decorations and any décor you would like to add. This add-on is sure to take the stress away from you and your staff. We will set up and take down all the decorations so you can enjoy your party without worries. Additional rooms \$50 each.

Photo Booths:

KGCC Gold Shimmery Back Drop with Fun Props - \$100.

\$50 deposit will be taken for damaged or lost items. Please ask for more details.

- Luxury Photo Booth Rentals: Hayley 250-212-1568.
- Okanagan Photostar Photo Booth: Malcom 250-826-7627
- Oh Snap Travelling Photo Booth: Brianne McVean 250-808-3702

Magicians:

- Magic by Greg. Greg goes from table to table 250-491-9112.
- Ryan Michael: 780-931-6174


Florist:

Add some charm to your party. Funky Petals: 778-760-9353

Safe Rides Home:

Bill the Bus Driver can take busloads of 24 guests at a time: 250-762-9951.

Safe Ride Home Vouchers are available by calling your local cab company and you can hand them out to your staff or friends.





Music

Front Door Singers and Musicians:

Impress your guests with the sound of music as you walk into our beautiful country club.

- Tiera - Will bring in a portable piano and play beautiful background music. 250-878-1779.
- James - Smooth Blues Music for your guests to enjoy. 250-801-0143.
- Johnny V. - Plays a variety of local hits. 250-808-8378.
- Dawn Walker - Harpist. Beautiful sounds for background music or when greeting guests at the door. 250-212-0326.
- Bruce - Oldies, soft rock, Hawaiian. Excellent for background music. 250-470-2894.
- White Sails A Cappella Singers - Amazing, and often used. Highly recommended. 250-769-9067.
- Curves and Edges - Amazing 2 girl show. They play dance music and can take requests to make a great party. 250-863-1354.

DJ's and Musicians:


- Jeff Piatitelli - 250-863-8583.
 - Brian Mack - Excellent DJ. 250-863-0865.
 - Barbara Samuel - Solo or group band. 250-215-0911.
 - Elle - Sunset Sound DJ. 778-753-7337.
 - Raan Berry - Excellent Musician/ band. 250-868-7680.
 - Easy Fix - Easy listening band, dancing music. 778-478-6870.
 - DJ Haymaker - 250-464-2424.
 - DJ Pynappels - 250-469-1414.
 - DJ Krucial K - 778-755-5333.
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Plate Served Lunches

All plate lunches are available for a minimum of 20 guests and include seasonal vegetables, a choice of multigrain rice or potato du jour, and freshly brewed coffee or Red Rose tea. Served lunch hour only (from 11:30am until 2pm).

All Plated Lunches also come with a choice of: Soup Du Jour, Caesar Salad or Mixed Greens with Herb Vinaigrette.

Roast Turkey \$32

Tender Roasted Turkey served with rich pan gravy, house-made stuffing and cranberries.

Boneless Chicken Breast \$32

Served with your choice of:
White Wine Mushroom Sauce
Lemon Herb Cream Sauce
Wild Mushroom Sauce with Rosemary






Plate Served Lunches Continued...

Roast Pork Tenderloin \$32

Served with Garlic Jus.

West Coast Salmon Fillet \$39

Served with your choice of:
Sun-Dried Tomato Basil Butter
Lemon Blueberry Butter


Add Ons

Without Substitution - Dessert Available: Add \$7.5 per person.

With Substitution of a Starter: Chefs Choice Dessert: Add \$4.5 per person.

Herbal Teas: \$3.5 per person or \$15 per pot.

Assorted Chilled Juices Artisan Pop or Sparkling Water: \$3.5 per person.



Beer, Wine, and Alcoholic
Beverages available upon request.



Plate Served Dinners

All plate dinners are available for a minimum of 20 guests and a maximum of 50 guests. Dinners include seasonal vegetables and a choice of multigrain rice or potato du jour, a Chef's choice beautifully decorated dessert, and freshly brewed coffee or Red Rose tea.

All Plated Dinners also come with a choice of: Soup Du Jour, Caesar Salad or Mixed Greens with Herb Vinaigrette.

Roast Turkey Dinner \$44

Tender Roasted Turkey served with rich pan gravy, house-made stuffing and cranberries.

Boneless Chicken Breast Dinner \$43

Served with your choice of:
White Wine Mushroom Sauce
Lemon Herb Cream Sauce
Wild Mushroom Sauce with Rosemary






Plate Served Dinners Continued...

Roast Pork Tenderloin Dinner \$42

Served with roasted garlic and herb jus.

Pork Tenderloin Medallions \$44

Served with your choice of:

Roasted Garlic and Herb Jus

Wild Mushroom Gravy with Rosemary

West Coast Salmon Fillet Dinner \$48

Served with your choice of:

Sun-Dried Tomato Basil Butter

Lemon Blueberry Butter

Roast Canadian Top Round Beef \$44

Prepared medium with Pan Gravy



Slow Roasted Prime Rib of Canadian Beef \$54

Prepared medium with fresh
Thyme Jus and horseradish



Cocktail Receptions

Cocktail Reception Menu #1

Assorted domestic and imported cheese mirror
garnished with fresh fruit

Artisan cracker variety

Selection of fresh raw vegetables with a variety of
savoury dips

Fresh tomato bruschetta with a basket of toasted
crostini

\$23 per person

Cocktail Reception Menu #2

Assorted sandwiches with an assortment of pickles,
onions and vegetable garnish

Selection of fresh vegetables with a variety of savoury
dips

Assorted decorative sweet tray

\$25 per person





Cocktail Receptions Continued...

Cocktail Reception Menu #3

Assorted domestic and imported cheese mirror
garnished with fresh fruit

Artisan cracker variety

Selection of fresh vegetables with variety of savoury dips

Indonesian chicken sate (skewered chicken breast marinated
with sweet soya, garlic, and ginger, with a peanut sauce)

Mini spanakopita

Crispy vegetable spring rolls

Assorted decorative sweet tray

\$30 per person

Cocktail Reception Menu #4

Imported and select cheese mirror garnished with fresh fruit
and an artisan cracker variety

Selection of fresh vegetables with variety of savory dips

Assorted decorative sweet tray

Coconut breaded prawns

Crispy vegetable spring rolls

Mini spanakopita

Indonesian chicken sate (skewered chicken breast marinated
with sweet soya, garlic, and ginger, with a peanut sauce)

Pork and vegetable gyoza and Indian curried meatballs

Golden ale battered shrimp

Assorted condiments and dips

\$39 per person



Buffet Dinners

All Buffet Dinners include:

Caesar Salad with savoury Asiago cheese and smoked bacon bits,
Tossed Market Greens with extra virgin olive oil vinaigrette and peppercorn ranch dressings,
Artisan buns with butter,
Chef's Potatoe and Rice Pilaf
Seasonal mixed vegetables



All Buffet Dinners also include a beautiful dessert, freshly brewed Cherry Hill coffee, decaffeinated coffee and Red Rose tea.

Beef & Chicken Buffet \$50

Grilled Boneless Chicken Breast with Chasseur (White Wine Mushroom Sauce)
Roast Top Round of Canadian Beef with Pan Gravy

Salmon & Turkey Buffet \$55

Roast Turkey with Savoury Stuffing, Pan Gravy and Cranberries
Baked BC Salmon Fillet with Sun-Dried Tomato-Basil Butter





Buffet Dinners Continued...

Prime Rib & Chicken Buffet \$57

Grilled Boneless Chicken Breast with Chasseur (White Wine Mushroom Sauce)

Slow roasted Prime Rib of Canadian Beef prepared medium with fresh Thyme Jus and Horseradish.



Prime Rib, Salmon & Turkey Buffet \$67

Slow roasted Prime Rib of Canadian Beef prepared medium with fresh Thyme Jus and Horseradish

Baked BC Salmon Fillet with Sun-Dried Tomato-Basil Butter

Roast Turkey with Savoury Stuffing, Pan Gravy and Cranberries

A beautifully decorated chef prepared dessert will accompany each Buffet.





Beverage Selections

Alcoholic Beverages


Domestic Beer \$5.75/ Bottle
Imported Beer \$6.25/ Bottle
Ciders and Coolers \$6/ Bottle
Bar Brand Liquor \$5.75/ oz.
Premium Liquor . \$6.75 to \$7.75/ oz.
Cocktails \$10 to \$14

Customized cocktails for your event are available at an upcharge Bottled Wines and Champagne are also available.

Please note all reception Wine is charged by the glass, dinner wine is charged by the bottle

Non-Alcoholic Beverages

Soft Drinks	\$3.5	Non-Alcoholic Punch
Juice	\$4	50 People...\$65
Non-Alcoholic Cocktails	\$5	100 People...\$80
Coffee and Tea	\$3.5	
Herbal Tea	\$3.75	
Infused Water	\$1 per person	



Wine List

White By The Glass

Pinot Gris, Peller Estate
6oz. \$7.75 / 9oz. \$10.75
Liter \$32.5

Pinot Gris, 50th Parallel
6oz. \$9.25 / 9oz. \$12.5
Bottle \$37

Sauvignon Blanc, Red Rooster
6oz. \$9.5 / 9oz. \$12.5
Bottle \$38

Chardonnay, Quails Gate
6oz. \$9.75 / 9oz. \$12.75
Bottle \$38

Red By The Glass

Cabernet Sauvignon, Peller Estate
6oz. \$7.75 / 9oz. \$10.75
Liter \$32.5

Malbec, Moraine Estates
6oz. \$8.5 / 9oz. \$11.5
Bottle \$34

Cabernet Sauvignon, J Lohr
6oz. \$10.75 / 9oz. \$13.75
Bottle \$43

Pinot Noir, 50th Parallel
6oz. \$11 / 9oz. \$14
Bottle \$45

Bubbles

Intrigue Winery "I Do" \$35
Mionetto Prosecco Bottle \$35
Villa Teresa 375ml Bottle \$20
50th Parallel Blanc De Noir \$135
Ruinart Blanc De Blanc \$175

Bottle Only

Kitsch, Chardonnay \$44
Mission Hill, Rose \$38
Black Hills, Viognier \$43
Quails Gate, Chasselas \$39
Cedar Creek, Pinot Gris \$48
Covert Farms, Pinot Blanc \$42
Duck Horn, Sauvignon Blanc \$55
Cloudy Bay, Sauvignon Blanc \$58
William Ferve, Chablis \$60
Martins Lane, Riesling \$85

Black Sage, Cab Franc \$45
Rust Co., Zinfandel \$52
Burrowing Owl, Cab Sauv \$55
Osoyoos Larose \$72
Quails Reserve, Pinot Noir \$85
Connemara, Quails Gate \$125
Painted Rock, Merlot \$70
Painted Rock, Syrah \$72
Screaming Frenzy, Syrah \$40
Bonanza, Cab Sauv \$58
Banfi, Brunello Di Montalcino \$95
Martins Lane, Pinot Noir \$125
Black Hills, Nota Bene \$115
Chateau De Beaucastel,
Chateauneuf Du Pape \$142
Sandhill Barbera \$65



Booking with Kelowna Golf & Country Club

Kelowna Golf and Country Club requires a non-refundable deposit of your room rental charge for your event date. All Food and Beverage and the outstanding balance of the room charges will be billed AND PAID on the day of the event.

All deposits are non-refundable and cancellation will forfeit your deposit. In the unlikely event of a cancellation within two weeks of the event date, 50% of the total event cost will be charged.

KGCC requires all Food and Beverage Selection a minimum of 14 days prior to your event.

KGCC requires final guest counts 7 days prior to the event. This count will act as the minimum number of guests for food preparation and charges. Additional guests added after 7 days' notice will be added to the final bill.

Our dedicated Meeting and Conference Team at KGCC will be onsite during your event to ensure a smooth and successful event. If you would like to book with Kelowna Golf and Country Club for your next event, please contact our Events Coordinator Cheryl Stecko.

Cheryl Stecko, Events Coordinator
events@kelownagolfandcountryclub.com

P: (250) 762-2531 ext. 226



Booking Continued...

Outside Vendors are to adhere to a high level of service quality and accountability. It must be understood that Kelowna Golf and Country Club has the final say on any location decision.

Decorating: The event coordinator must be consulted regarding any display or signage to be used on the property.

Décor set up, take down, and removal of decorations is the responsibility of the guests. If you would like us to take down your decorations a charge of \$150 will be applied to your bill. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors, or ceilings

Stick on name tags are forbidden in the Country Club for any event. Please use pin on name tags if you wish to identify your guests at your event. Please note there will be a \$150 clean up fee added to your bill in the event a stick on name tag is used.

Building Evacuation: Last call will be 11:30pm. We kindly ask that music is off at 12am and all guests vacate the venue by 12:30am. A \$250 fee will be applied to the final bill for any guests or vendors on site past 1:30am.





Booking Continued...

Liability: The Kelowna Golf and Country Club assumes no responsibility for any lost, stolen, or damaged articles left on site prior to, during, or following the event.

Music Fee: SOCAN (society of composers, Authors, and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to preform copyrighted music in public. The required license for an event with music will be charged based on the guidelines set out by SOCAN and the copyright act of Canada. This fee will be added to all invoices at the rates at the time of the event. For more information see "SOCAN Tariffs" online.

*Room décor, including tables, high top tables, chairs and any furniture which requires KGCC to empty our banquet room will be subject to a \$200 reset fee added to your final bill. *Tax and Gratuity will be applied to the final bill and all prices are subject to change.



I hereby grant
Kelowna Golf and Country Club
permission to create and publish photographs
and/ or electronic mediums from our event in
all social media and commercial use purposes.



I, _____ hereby certify that I have
read and fully understand the terms and conditions of the
Kelowna Golf and Country Club.

The above listed name, by signing below, acknowledge that the
above policies, rules and guidelines have been read, are
understood and will be agreed to.

Name (Print) Signature Date

Who will be paying the night of the event? _____

Method of Payment _____

Credit Card # _____ Expiry _____

Member Account Number _____

