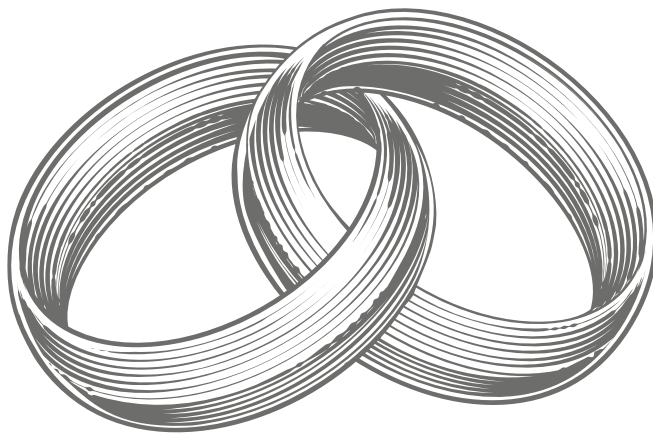



CONGRATULATIONS!



*Kelowna Golf & Country Club
Weddings and Catering*



Our gorgeous ceremony site and charming clubhouse offer modern amenities that you and your guests are sure to appreciate. Our dedicated team will work with you to bring your vision to life. We will oversee all of the details, so you are able to relax and enjoy your special day.

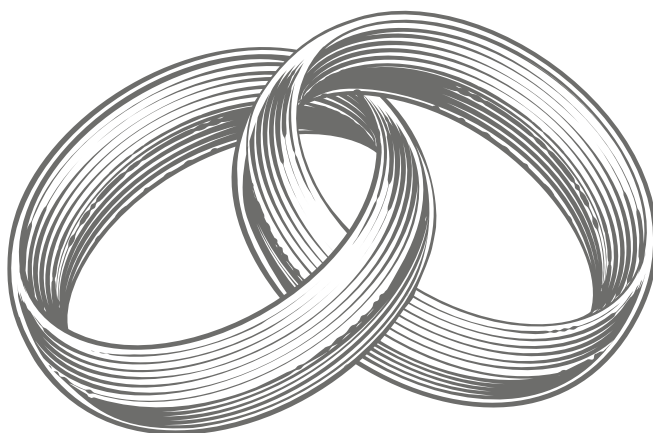
Once you have had the opportunity to review our package, please feel free to contact our Events Coordinator with any questions you may have, or to book your personal tour of our stunning facilities.

Cheryl Stecko

EVENTS COORDINATOR

events@kelownagolfandcountryclub.com

250-762-2531 ext. 226



Outdoor Ceremony

Kelowna Golf and Country Club offers a beautifully landscaped outdoor ceremony site. It features beds full of blooming flowers and a paved walkway to a stunning pergola.



Ceremony Includes:

- Waiting room for the bridal party
- Access to electrical power
- Garden chairs
- Full set up and take down
- Signing barrel
- Complimentary water station

*Contact our Event Coordinator for ceremony only dates.

*Real or faux flower petals are prohibited at the ceremony site.

Ceremony Fees:

Members or children, grandchildren, nieces or nephews of members
\$1,300

Non-members with sponsor
\$1,700

Oakmont Room Reception Area

The amazing vaulted ceilings and wall length windows create a warm and inviting atmosphere overlooking the golf course.

Wedding Bookings Include:

White tablecloths, white or black napkins and skirting
Stemware and flatware
Complimentary projector and screen
Private patio overlooking the course (Min. 100 people)
Access to our recommended suppliers list & wedding coordination
Choice of excellent menus created by our Head Chefs
Guestbook table, cake table, gift table, and podium for speeches
Dance floor and complimentary cake cutting

Reception Fees:

Members or children,
grandchildren, nieces
or nephews of members
\$1,300

Non-members with sponsor
\$1,700

Wedding & Reception Fees:

Members or children,
grandchildren, nieces
or nephews of members
\$2,300

Non-members with sponsor
\$3,000

Our Services

Our culinary team takes pride in creating a menu that will wow your guests. We always do our best to accommodate any heritage dishes and/or dietary restrictions. We offer three different dinner service options to suit your needs.



Buffet Service
Plate Service (50 People max.)
H'orderves

*Please inform us of any allergies or dietary restrictions so that we may accommodate.

Kelowna Golf and Country Club's Bar is always fully stocked with a wide selection of Okanagan wines, draught and bottled beer, ciders, coolers and premium liquors including scotch and whisky. We offer four different bar options which include:

Open Bar
Drink Tickets
Toonie Bar
Cash Bar



Offering wine to your guests with dinner is a great touch. Kelowna Golf and Country Club has an extensive wine list and features some great VQA wines. Kelowna Golf and Country Club offers table service or pour service. If you have a favourite wine, we can place a custom order for you.

*All custom orders must be purchased in full cases six weeks in advance.

*Last call will be offered at 11:30pm and we kindly ask that guests be prepared to leave the venue by 12:30am.

*Gratuity and applicable taxes will be applied to the final bill.



Plate Served Dinner Selections

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 come with a choice of:

Soup Du Jour, Caesar Salad or Mixed Greens with Herb Vinaigrette

Boneless Breast of Chicken

Choose one of the following sauces:

Chasseur (white wine mushroom sauce)

Lemon-Herb (white wine cream sauce)

Wild Mushroom (imported wild mushroom sauce with rosemary)

\$43 per person

Roast Canadian Top Round of Beef

With Pan Gravy

\$44 per person

Slow Roasted Prime Rib of Canadian Beef

With Fresh Thyme au Jus

\$54 per person

West Coast Salmon Fillet

Choose one of the following sauces:

Sun-dried Tomato Basil Butter

Lemon Blueberry Butter

\$48 per person

Pork Tenderloin Medallions

Choose one of the following sauces:

Peppercorn Medley (creamed white wine peppercorn sauce)

*British Columbia Wild Mushroom Sauce with Rosemary Forestiere
(bacon, mushroom, tomato, garlic demi cream sauce)*

Roast Garlic and Herb Jus

\$44 per person

Roast Pork Loin

Roast Garlic and Herb Jus

\$42 per person

Roast Turkey

With Home-made Stuffing and Pan Gravy

Cranberries, Whipped Potatoes and Vegetable du Jour

\$44 per person



Buffet Dinner Selections

All Buffet Dinners include an assortment of seasonally fresh salads and artisan buns as follows:

Our popular Caesar Salad with savoury Asiago cheese
and smoked bacon bits

Our tossed Market Greens with extra virgin olive
oil vinaigrette and peppercorn ranch dressings

Artisan buns with butter

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

Beef & Chicken Buffet \$50

Grilled Boneless Chicken Breast with ONE of the following sauces:

Chasseur (White Wine Mushroom Sauce)

Lemon-Herb (White Wine Cream Sauce)

Wild Mushroom Sauce (Wild Mushroom Sauce with Rosemary)

Roast Top Round of Canadian Beef with Pan Gravy

Multigrain Rice Pilaf

Chef's Choice Potato

Seasonal Vegetable Medley

Note: Oven Roasted West Coast Salmon Fillet with Sun-Dried Tomato-Basil Butter can be substituted for Grilled Chicken. An additional charge will be necessary due to market conditions.

Buffet Dinner Selections Continued...

Beef & Turkey Buffet \$52

Carved, Grain Fed Canadian Top Round of Beef with Horseradish
Roast Turkey with Savory Stuffing and Pan Gravy
Multigrain Rice Pilaf
Chef's Choice Potato
Seasonal Vegetable Medley

Salmon & Turkey Buffet \$55

Roast Turkey with Savory Stuffing and Pan Gravy
Baked BC Salmon Fillet with Sun-Dried Tomato-Basil Butter
Multigrain Rice Pilaf
Chef's Choice Potato
Seasonal Vegetable Medley

Prime Rib & Chicken Buffet \$57

Grilled Boneless Chicken Breast with ONE of the following sauces:
Chasseur (White Wine Mushroom Sauce)
Lemon-Herb (White Wine Cream Sauce)
Wild Mushroom Sauce (Wild Mushroom Sauce with Rosemary)
Slow Roasted Prime Rib of Canadian Beef with Horseradish
Multigrain Rice Pilaf
Chef's Choice Potato
Seasonal Vegetable Medley

Note: Oven Roasted West Coast Salmon Fillet with Sun-Dried Tomato-Basil Butter can be substituted for Grilled Chicken. An additional charge will be necessary due to market conditions.

Buffet Dinner Selections Continued...

Prime Rib, Salmon & Turkey Buffet \$67

Roast Turkey with Savory Stuffing and Pan Gravy
Slow Roasted Prime Rib of Canadian Beef with Horseradish
Multigrain Rice Pilaf
Chef's Choice Potato
Seasonal Vegetable Medley

Banquet Dessert Selections

A beautifully decorated chef prepared dessert will accompany each Dinner Entrée or Buffet Selection.



Cocktail Reception Selections

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 Reception Menu #3

Assorted domestic and imported cheese mirror garnished with
fresh fruit
Artisan cracker variety
Selection of fresh vegetables with a 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 Selections Continued...

Cocktail Reception Menu #4

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

Selection of fresh vegetables with a 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

Add Ons

Fresh Brewed Coffee and Decaffeinated Coffee: \$3.5 per person or \$15 per pot

Tea and 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.

Food and/or Beverage Items are NOT PERMITTED to leave the venue
during or after the event. *Prices DO NOT include tax and gratuity.



Midnight Snack Selection

To be enjoyed anytime after 10pm

Assorted Fresh Tomato Bruschetta (With a Basket of Toasted Crostini)	\$8 per person
Domestic and Imported Cheese Tray (With Artisan Crackers, Fruit, and Garnish)	\$11 per person
Assorted Quarter Cut Sandwiches (With Assorted Pickles, Caramelized Onions, Olives, and Vegetable Garnish)	\$10 per person
Poached Prawns	\$3.5 per person
Hummus and Tzatziki with Naan Bread	\$7 per person
Corn Tortilla Chips with Salsa and Sour Cream	\$7 per person
Assorted Fresh Vegetable Tray	\$10 per person
Assorted Fresh Fruit Tray	\$10 per person
Assorted Sweets	\$10 per person

Quantities ordered are to be NO LESS than 1/2 the attendees present at your event. Food items are NOT PERMITTED to leave the venue during or after the event.



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
Juice \$4
Non-Alcoholic Cocktails \$5
Coffee and Tea \$3.5
Herbal Tea \$3.75
Infused Water \$1 per person

Non-Alcoholic Punch 50 People \$65
100 People \$80



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

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
Duck Horn, Sauvignon Blanc \$55
Cloudy Bay, Sauvignon Blanc \$58
Mission Hill, Rose \$38
Covert Farms, Pinot Blanc \$42
Cedar Creek, Pinot Gris \$48
Quails Gate, Chasselas \$39
Black Hills, Viognier \$43
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



Decoration

The decorating party is permitted to decorate at the earliest convenience of the Kelowna Golf and Country Club. If the calendar allows, groups may be given up to 24 hours prior to their wedding. If not, access will be provided the morning of the wedding.

We realize that it can be difficult to decorate the morning of, so for a fee of \$300, our team of professionals can set up and decorate for you. Our decorations include overhead draping, glass mirrors, glass candles, tooling for the head table, skirting, mini lights, and risers.

The cake table, gift table, and sign in table will require decor from the wedding party. Any additional "themed" decoration set up will be the responsibility of the wedding party. All floral centerpieces will be supplied by the wedding party, and can be brought into the club the day prior. A decor meeting can be arranged prior to your wedding.

We understand cleaning up can be a hassle after a long day, so arrangements can be made for our staff to package up any remaining decorations and you can pick them up the next day.

We ask that any items of value be taken home at the end of the night. Please be advised that while we will safeguard items as best as possible, Kelowna Golf and Country Club takes no responsibility for lost, stolen or broken items, supplies and equipment. Kelowna

Golf and Country Club does not allow the use of any staples or marking tapes to be used. Real candles are permitted, but the flame must be enclosed in glass.



Music Services

Kelowna Golf and Country Club encourages you to hire a DJ or live entertainment to perform after your dinner. We work with many reputable entertainment service companies that are sure to keep your guests entertained all night long. For all musical entertainment with dancing, a Government Tariff Music License Fee will be applied to the final bill (SOCAN).



Policies

- Kelowna Golf and Country Club is not responsible for any lost, stolen, or damaged articles left on site prior to, during, or following the event.
- The listed names agree to cover any damages caused to Kelowna Golf and Country Club by themselves and/ or any guest(s) during the event.
- Set up and removal of decorations is the responsibility of the wedding. All decorations must be removed without leaving damages immediately following the event, unless other arrangements have been made in advance with Kelowna Golf and Country Club.
- Bar service ends at 11:30pm or sooner, if deemed necessary by the Kelowna Golf and Country Club staff.
- Kelowna Golf and Country Club reserves the right to refuse service to anyone at any time, and for any reason.
- We kindly ask that music is turned 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. Rental of the reception room is from 9am to 12:30am.
- Outside wedding 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.
- Tax and gratuity will be applied to the final bill, and all prices are subject to change.

Kelowna Golf and Country Club will have the specified menu(s) prepared for the aforementioned time as per the agreement. All food and beverage portions of the event will take place on the final day of the event.

Kelowna Golf and Country Club requires a confirmed number of guests two weeks in advance. A final billing number is to be received one week prior to the event. This confirmed billing number will act as your total minimum number for your event during the billing process. If you have more guests attend than your final billing number you will be charged for the actual number of guests that attended. In the unlikely event of a cancellation within two weeks of the wedding date, 50% of the total wedding cost will be billed.

Policies

Confirmation:

The ceremony and/ or reception fee is required to be paid in full to confirm your event. No event is considered confirmed and booked until a signed event agreement and the fees have been processed.

Payment:

Payment in full is due the day of your event. Payable by Visa, Mastercard, Cash, or Member Account only.

Food and Beverage:

With the exception of wedding cakes, all food and beverages consumed at Kelowna Golf and Country Club must be purchased from Kelowna Golf and Country Club. Anyone bringing their own food or beverages, unless otherwise arranged and agreed upon prior to the event, will be asked to leave the premises. For every outside beverage we will charge a full bar price to the final bill. Food and beverage items are not permitted to leave the venue during, or after the event.

No outside alcohol is permitted on the Kelowna Golf and Country Club premises at any time, or under any circumstances.



Wedding Event Agreement

Please initial that you have read and agree to the policies and guidelines listed above.

Names:

Address:

Contact Phone:

Contact Email:

Date:

Time of Event:

Estimated Number of Guests:

Ceremony and Reception

☐

Ceremony Only

☐

Reception Only

☐

Yes, 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.

Signature:

Name (print):

Notes & Questions

