

# Kelowna Golf & Country Club

## Banquet & Event Menus



# Let us help you meet and celebrate!

**Vaulted ceilings and full length windows overlooking the scenic views of our golf course are sure to impress your guests. We can accommodate business meetings and groups 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.**

**Our dedicated team will work with you to create a memorable event. We will oversee all of the details, so you are able to relax and celebrate the occasion with your guests.**

**Reception services include venue set up, service and bar staff, complimentary white tablecloths, white or black napkins and skirting, a projector and screen and a private patio overlooking the course (Min. 100 people).**

**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](mailto:events@kelownagolfandcountryclub.com)**  
**250-762-2531 ext. 226**

# Breakfast Selections

---



## **KGCC Breakfast Buffet \$23**

Farm Fresh Scrambled Eggs  
Crisp Bacon  
Grilled Sausage  
Hash Brown Potatoes  
Buttermilk Pancakes  
House-Made Scones  
Fresh Baked Muffins  
Assorted Danish  
Seasonal Fruit  
Assorted Jams, Honey, Peanut Butter  
Assorted Chilled Fruit Juice

## **Light Start Continental Buffet \$14**

Assorted Chilled Fruit Juices  
Freshly Baked Scones  
Bagels  
Assorted Danishes  
Fresh Muffins  
Assorted Jams, Honey  
Peanut Butter  
Cream Cheese

Fresh Brewed Coffee, Decaffeinated Coffee, Red Rose Tea,  
or Herbal Tea available for \$3.5 per person or \$15 per pot.



## Plate Served Golfer's Special Breakfast \$19

Farm Fresh Scrambled Eggs

Crisp Bacon

Grilled Sausage

Hash Brown Potatoes

Seasonal Fruit

Toast and Assorted Jams, Honey, and Peanut Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Red Rose Tea, or Herbal Tea available for \$3.5 per person or \$15 per pot.



## Coffee Breaks & Afternoon Refreshers

Freshly Baked Cookies	\$3.5 (2 per person)
Freshly Baked Butter Tarts	\$6 (2 per person)
Freshly Baked Muffins, Scones, or Pastries	\$4 (1 per person)
Fresh Fruit	\$10 per person
Assorted Sweets	\$10 per person
Fresh Brewed Coffee and Decaffeinated Coffee	\$15 per pot
Red Rose Tea/ Herbal Tea	\$3.5 per person

Assorted Pop, Juices, and Spirits Available Upon Request



## Lunch Selections

---

### Whole Sandwich with Soup or Salad \$17

**Choose one of the following fillings:**

Egg Salad

Tuna Salad

Turkey Salad

Shaved Beef

Black Forest Ham & Cheddar  
Cheese

Cappocollo Ham & Mozzarella  
Cheese

**Served with a choice of:**

Soup of the Day

or

Tossed Organic Baby Greens  
with Extra Virgin Olive Oil  
Vinaigrette

### Soup, Salad, Sandwiches and Sweets \$19

Assorted, Quartered Sandwiches

Crock of Home-made Soup Du Jour

Mixed Greens with Assorted Dressings

Homestyle Sweets (2 per person)

### Build Your Own Sandwich \$23

Selection of Cold Meats

Sandwich Fillings

Sliced Cheese

Crock of Home-made Soup Du Jour

Mixed Greens & Assorted Dressings

Fresh Baked Breads

Assorted Artisan Buns

Selection of Condiments  
and Relishes

Homestyle Sweets (2 per person)

Fresh Brewed Coffee, Decaffeinated Coffee, Red Rose Tea,  
or Herbal Tea available for \$3.5 per person or \$15 per pot.

# 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 Come with a choice of:**

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

### **Roast Turkey \$32**

Tender Roasted Turkey

Rich Pan Gravy

House-made Stuffing and Cranberries

### **Breast of Chicken with Sauce Elizabeth \$32**

Chasseur (White Wine Mushroom Sauce)

### **Pork Tenderloin with Peppercorn Sauce \$32**

Medallions of Pork Tenderloin Grilled and Topped with Creamed Peppercorn-Grainy Dijon Sauce

### **Grilled Salmon with**

### **Sun-Dried Tomato Basil Butter \$39**

Fillet of West Coast Salmon

### **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.**

# Lunch Buffets

## Cold Selection

### Available with all Lunch Buffets

Assortment of Seasonally Fresh Salads Including our popular Caesar Salad with asiago cheese and smoked bacon bits, our Tossed Market Greens with extra virgin olive oil vinaigrette and peppercorn ranch dressings.

## Salad Bar and Soup \$20

Condiments

Dill Pickles, Kalamata Olives

Stuffed Manzanilla Olives

Fire Grilled Flatbread

Greek House Tzatziki Dip and Hummus



## Build Your Own Taco \$25

Warm Flour Tortillas

Seasoned Ground Beef

Lettuce, Sour Cream, Salsa

Grated Cheese, Diced Tomatoes

Banana Peppers, Jalapenos, Onions



## Greek Buffet \$25

Condiments, Kalamata Olives

Sweet Pickles

Stuffed Manzanilla Olives

Fire Grilled Flatbread

Greek House Tzatziki Dip

Hummus

Souvlaki Chicken



Fresh Brewed Coffee, Decaffeinated Coffee, Red Rose Tea, or Herbal Tea available for \$3.5 per person or \$15 per pot.



# Lunch Buffets Continued...

## Cold Selection

### Available with all Lunch Buffets

Assortment of Seasonally Fresh Salads Including our popular Caesar Salad with asiago cheese and smoked bacon bits, our Tossed Market Greens with extra virgin olive oil vinaigrette and peppercorn ranch dressings.

## Assorted Flatbread Pizza \$24

BBQ Chicken

Pepperoni

Mediterranean

Margherita

## Chef's Choice Pasta \$24

Tossed with Extra Virgin Olive Oil, Basil, and Garlic

Tomato Meat Sauce

Asiago Cheese

Grilled Garlic Toast

## Beef on a Bun \$25

Roasted Canadian Top Round of Beef

Garlic and Herb Jus

Baked Potatoes

Maple Baked Beans

Fresh Brewed Coffee, Decaffeinated Coffee, Red Rose Tea, or Herbal Tea available for \$3.5 per person or \$15 per pot.





# Reception Selections

---

## Cocktail Reception Menu #1 \$23

Assorted Domestic & Imported Cheese Platter  
Garnished with Fresh Fruit and an Artisan Cracker Variety  
Selection of Fresh Vegetables with a Variety of Savory Dips  
Fresh Tomato Bruschetta with a Basket of Toasted Crostini

## Cocktail Reception Menu #2 \$25

Fresh Quarter-cut Assorted Sandwiches  
Selection of Fresh Vegetables with a Variety of Savory Dips  
Assorted Decorative Sweet Tray

## Cocktail Reception Menu #3 \$30

Assorted Domestic & Imported Cheese Platter  
Garnished with Fresh Fruit and an Artisan Cracker Variety  
Selection of Fresh Vegetables with a Variety of Savory Dips  
Indonesian Chicken Satay  
(Skewered Morsels of Chicken Marinated with Sweet Soy, Garlic, Ginger, and Finished with Peanut Sauce)  
Mini Spanakopita  
Crispy Vegetable Spring Rolls  
Assorted Condiments and Dips  
Assorted Decorative Sweet Tray



# Reception Menus Continued...

## Deluxe Cocktail Reception Menu #4 \$39

Assorted Domestic & Imported Cheese Platter  
Garnished with Fresh Fruit and an Artisan Cracker Variety  
Selection of Fresh Vegetables with a Variety of Savory Dips  
Fresh Fruit Selection  
Assorted Decorative Sweet Tray

### Plus a Variety of Hot Hors D'Oeuvres:

Coconut Breaded Prawns  
Crispy Vegetable Spring Rolls  
Mini Spanakopitas  
Indonesian Chicken Satay  
Pork and Vegetable Gyoza  
Indian Curried Meatballs  
Golden Ale Battered Shrimp  
Assorted Condiments and Dips



## 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 Menu

## 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.







## 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

### **Roast Turkey \$44**

Tender Roasted Turkey

Rich Pan Gravy

House-made Stuffing

Cranberries

Whipped Potatoes and Vegetable du Jour

### **Boneless Breast of Chicken \$43**

Choose one of the following:

Chasseur (White Wine Mushroom Sauce)

Lemon-Herb (White Wine Cream Sauce)

Wild Mushroom Sauce (Imported Wild Mushroom Sauce with Rosemary)

### **Roast Canadian Top Round of Beef \$44**

Prepared Medium with Pan Gravy



## **Slow Roasted Prime Rib of Canadian Beef \$54**

With Fresh Thyme Au Jus

## **Pork Tenderloin Medallions \$44**

With 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

## **West Coast Salmon Fillet \$48**

With One of the Following Sauces:

Sun-dried Tomato-basil Butter

Lemon Blueberry Butter

## **Roast Pork Loin \$42**

With Roast Garlic Jus



# 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.

## 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

# Buffet Dinner Selections Continued...

## 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.

## 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



# 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





# Beverage Selection:

## Alcoholic Beverages:

Domestic Beer	per Bottle	\$5.75
Import Beer	per Bottle	\$6.25
Ciders/ Coolers	per Bottle	\$6
Bar Brand Liquor	per oz.	\$5.75
Premium Liquor	per oz.	\$6.75 - \$7.75
Cocktails		\$10 - \$14

\*Customized cocktails for your event are available at an upcharge\*.

Bottles of Wine and Champagne are 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 & Tea	\$3.5
Herbal Tea	\$3.75
Infused Water	\$1 per person



# Torrey Pines Rental Packages:

Thank you for your interest in Kelowna Golf and Country Club. KGCC has meeting facilities to accommodate all types of groups - from casual lunch meetings to impressing the CEO and VIP's. The room seats approximately 10 to 32 guests with theatre style seating available upon request. With a wide array of possible set-ups, our event team can customize the room to meet all your requirements; whether your meeting is an all-day big event or a small short meeting, 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 Conference or Meeting. A minimum of 10 guests are required for the packages below.

**Morning or Afternoon Half Day Meeting Package: \$150**

**Full Day Meeting Package: \$275**

## Meeting Packages Include:

- Meeting Room Rental
- Water Service, fresh linen tables
- Option to add refresher/ snacks at breaks
- Options to add breakfast or lunch
- A/V Equipment NOT INCLUDED

\*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.



# Oakmont Rental Packages:

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, and up to 150 guests in theatre style seating. With a wide array of possible set-ups, our event team can customize the room to meet all your requirements; whether your meeting is an all-day big event or a small short meeting, 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 Conference or Meeting. A minimum of 32 guests are required for the Oakmont Room rental packages.

**Morning or Afternoon or Evening Meeting Package: \$275**

**Full Day Meeting Package: \$500**

**Meeting Packages Include:**

- Meeting Room Rental
- Water Service, fresh linen tables
- Option to add refresher/ snacks at breaks
- Options to add breakfast or lunch
- A/V Equipment NOT INCLUDED

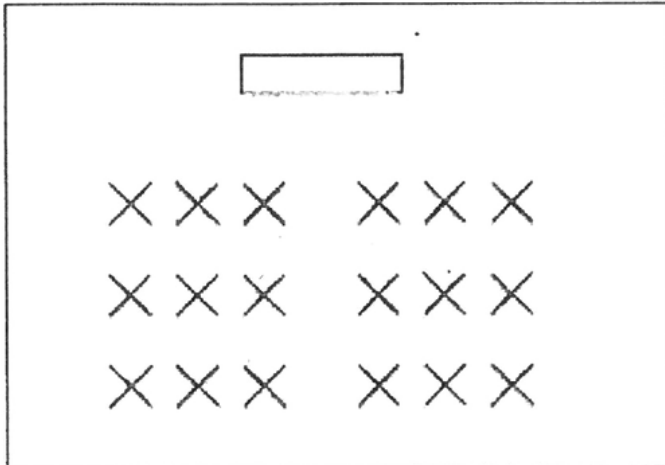
\*Prices do not include applicable taxes or service charge (18%). Our dedicated meeting and conference team at Kelowna Golf and Country Club will be onsite during your event to ensure a smooth and successful event.



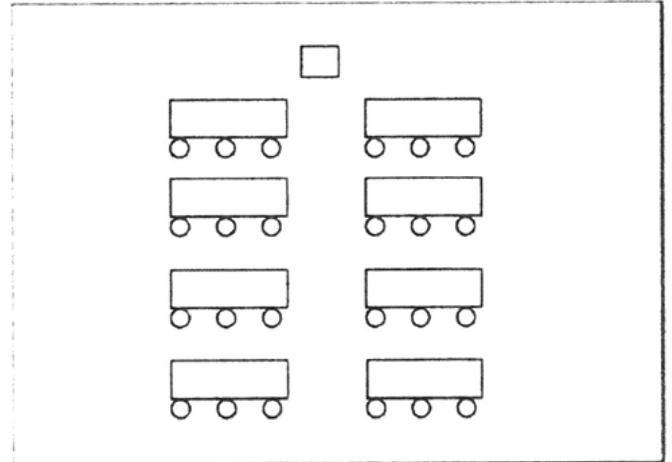
# Room Layout Options:

Kelowna Golf and Country Club has a unique ability to set our meeting and conference space in many different ways to ensure your guests and presenters are satisfied. Please review the options below, if you require any assistance please do not hesitate to contact us at your convenience.

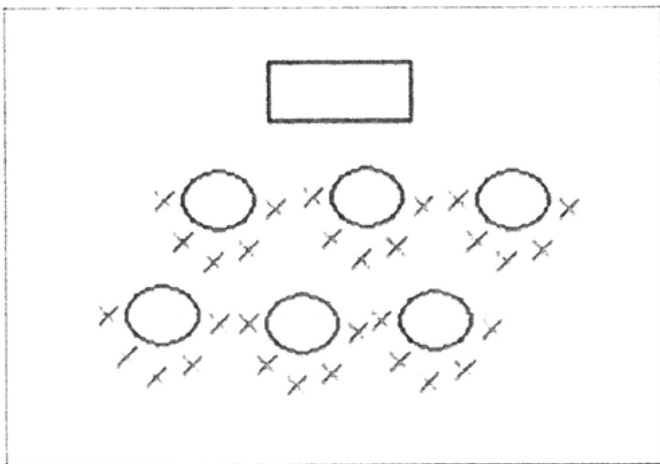
Theatre



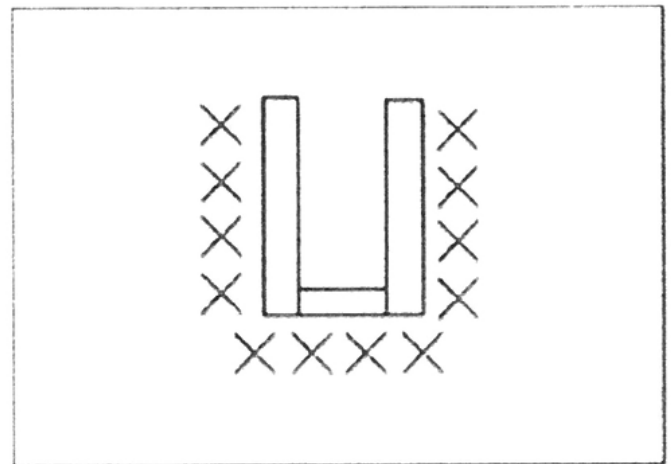
Classroom



Banquet Rounds



U-Shape



## Recommended Group Sizes

### Torrey Pines Room:

- Theatre - 50 Seats
- Classroom - 24 Seats
- U-Shape - 22 Seats
- Banquet Rounds - 32 Seats

### Oakmont Room:

- Theatre - 100 to 150 Seats
- Classroom - 40 Seats
- U-Shape - 36 Seats
- Banquet Rounds - Up to 96 Seats



# Event Additions To Make Your Party Spectacular!

## **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.

## **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.

# More Event Additions To Make Your Party Spectacular!

## **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 by calling 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.

# Notes & Questions:





# Booking with Kelowna Golf and 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](mailto:events@kelownagolfandcountryclub.com)  
P: (250) 762-2531 ext. 226



# Booking with Kelowna Golf and Country Club:

**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.

**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 perform 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 \_\_\_\_\_

