



Banquets + Events



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 & take down, service and bar staff, complimentary white or black tablecloths, white, black, blue or cranberry napkins and skirting, all dishware, cutlery & glassware.

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

Torrey Pines Room

The Torrey Pines Room seats 20 in a U shape or 32 in 2 rows, our event team can customize the room to meet all your requirements; whether your event is a small business breakfast, luncheon, or a small business 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 business meeting. A minimum of 10 guests are required.

Torrey Pines Business Breakfast, Lunch, or Cocktail Reception Package:

3 Hour Meeting - \$100

All Day Meeting - \$150

Any furniture removal will be subject to an additional \$150 Room Fee.

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 8 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 business luncheon, or a small business dinner, 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 Business Breakfast, Lunch, or Cocktail Reception Package:

3 Hour Meeting - \$175

All Day Meeting - \$275

Any furniture removal will be subject to an additional \$150 Room Fee.

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.

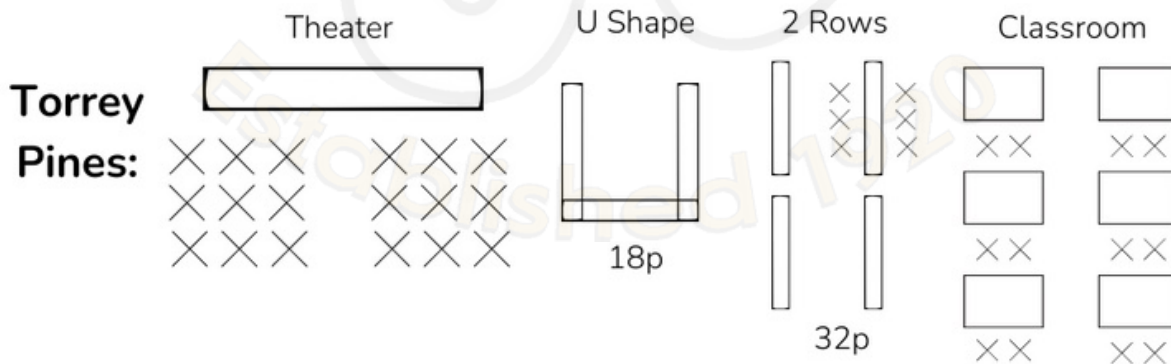
Recommended Group Sizes

Torrey Pines Room:

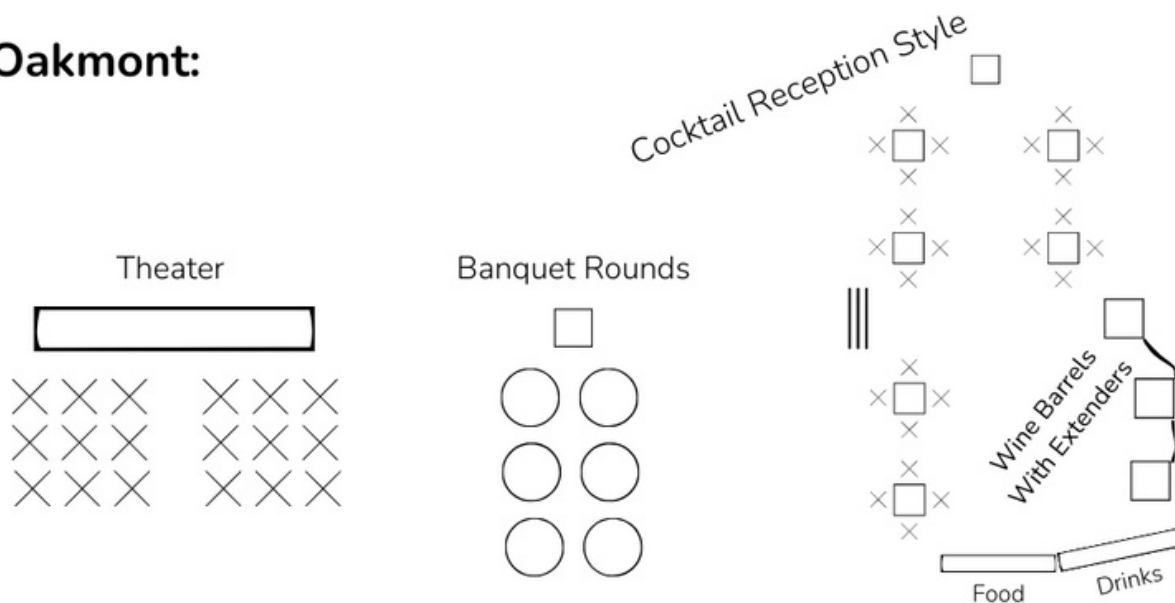
- Theatre - 50 Seats
- Classroom - 24 Seats
- U-Shape - 22 Seats
- Banquet Rounds - 32 Seats

Oakmont Room:

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



Oakmont:



Event Additions To Make Your Event A Success!

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 \$8 per glass.

Non Alcoholic Punch Greeting:

0-100 \$95

100-150 \$150

Logo Projection: \$75.00

Project your logo or fun saying on the ballroom ceiling. 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.

Putting Contest: \$60

Try your skill at putting into a square on the floor! Each guest gets 3 chances (you can do it at the front door as a fun icebreaker) and then have the putt off later in the night! This is a fun way to get the party started! We provide the setup, right and left handed putters, score sheet and the balls for the event. You provide the prize and the score keeper! Great way to surprise your friends with a good putt and have a laugh at the same time!

More Event Additions To Make Your Party Spectacular!

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:

Creations by mom & me: 250-860-8165

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.

Sweet Treats: Birthday, Anniversary, Wedding, Call "cake for breakfast"

Kaylah - 250-469-4172

Floor & Cake - 250-718-5215

Gorgeous, delicious cakes including bday & wedding

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 as your guests enter and mingle. 250-878-1779.
- Black Cat Soul - blues duet for background dinner music. 250-801-0143
- James Hayz - Smooth Blues Music for your guests to enjoy. 250-801-0143. \$300 / 3 hrs.
- Johnny V. - Plays a variety of local hits. Wedding singer 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.
- 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:

- Jordan DJ Spinalshift (excellent) 250-979-8484 events & wedding.
- Jeff Piatitelli - 250-863-8583.
- Brian Mack - Excellent DJ. 250-863-0865.
- Raan Berry - Excellent Musician/ band. 250-868-7680.
- DJ Haymaker - 250-464-2424.
- DJ Pynappels - 250-469-1414.
- DJ Krucial K - 778-755-5333.

Breakfast Selections



KGCC Breakfast Buffet \$23 (Minimum 20 guests)

Farm Fresh Scrambled Eggs
Crisp Bacon
Grilled Sausage
Hash Brown Potatoes
Buttermilk Pancakes/French Toast
or Waffles
House-Made Scones

Fresh Baked Muffins
Assorted Danish
Seasonal Fruit
Assorted Jams, Honey, Peanut Butter

Light Start Continental Buffet \$14

Assorted Chilled Fruit Juices
Freshly Baked Scones
Bagels
Assorted Danishes

Add:

Fresh brewed coffee bar including decaffeinated coffee and an assortment of teas \$15 per pot or \$4 per person

Plate Served Golfer's Special Breakfast \$19



(up to 20 guests)

Farm Fresh Scrambled Eggs

Crisp Bacon

Grilled Sausage

Hash Brown Potatoes

Seasonal Fruit

Toast and Assorted Jams, Honey,
and Peanut Butter

Fresh Brewed Coffee Bar, including
Decaffeinated Coffee, assorted teas
available for \$4 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	\$4 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

***Please note - all guests will get the same sandwich and same side.**

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 Bar, including Decaffeinated Coffee, assorted tea available for \$4 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).

***Please note - each guest will get the same starter, same entrée, same sauce, same rice or potatoe**

All Plated Lunches Come with a choice of:

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

Roast Turkey \$34

Tender Roasted Turkey
Rich Pan Gravy
House-made Stuffing,
piped potatoes,
mixed vegetables and Cranberries

Roast Pork Tenderloin \$34

Served with Garlic Jus.

Boneless Chicken Breast \$34

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

West Coast Salmon Fillet \$39

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

***GF or Dairy free sauce available upon request.**

Add Ons

Without Substitution - Dessert Available: Add \$8 per person

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

Herbal Teas: \$4 per person or \$15 per pot

Assorted Chilled Juices Artisan Pop or Sparkling Water: \$4 per person

Beer, Wine, and Alcoholic Beverages available upon request.

Lunch Buffets

(Served from 11:30-2pm)

Cold Selection Available with all Lunch Buffets

Assortment of Seasonally Fresh Salads including our popular Caesar Salad with asiago cheese and smoked bacon bits, and Tossed Market Greens with chef's choice seasonal 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



Lunch Buffets Continued...

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

Add:

Fresh Brewed Coffee Bar, including Decaffeinated Coffee,
assorted tea available for \$4 per person or \$15 per pot.



Reception Selections

Cocktail Reception Menu #1 \$25

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 \$28

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

Cocktail Reception Menu #3 \$32

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 \$41

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: \$4 per person or \$15 per pot

Tea and Herbal Teas: \$4 per person or \$15 per pot

Assorted Chilled Juices Artisan Pop or Sparkling Water: \$4 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 or Caesar Salad or Mixed Greens with Herb Vinaigrette

***Please note - each guest will get the same starter, same main, same sauce, same rice or potatoes, and same dessert.**

Roast Turkey Dinner \$45

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

Boneless Chicken Breast Dinner \$44

Served with your choice of:

Lemon-Herb Cream Sauce

Wild Mushroom Sauce with Rosemary

Roasted AAA Canadian Beef \$46

Prepared Medium with Pan Gravy



Plate Served Dinner Selections Continued...

Roast Pork Loin Dinner \$44

Served with roasted garlic and herb jus.

Pork Tenderloin \$45

Served with your choice of:

Roasted Garlic and Herb Jus

Wild Mushroom Gravy with Rosemary

Salmon \$49

Served with your choice of:

Sun-Dried Tomato Basil Butter

Lemon Blueberry Butter

Slow Roasted AAA Canadian Prime Rib \$55

Prepared medium with fresh Thyme Jus and horseradish

*GF or Dairy free sauce available upon request.

Buffet Dinner Selections

All Buffet Dinners include:

A Chef's Salad assortment featuring our Caesar Salad with savoury Asiago cheese and smoked bacon bits,
Tossed Market Greens with extra virgin olive oil vinaigrette and chef's choice seasonal dressing,
Chef's Potatoe and Rice Pilaf
Seasonal mixed vegetables

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

Traditional Turkey Dinner \$47

Beef & Chicken Buffet \$50

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

Beef & Turkey Buffet \$52

Roast Top Round of Canadian Beef with Pan Gravy
Roast Turkey with Savory Stuffing, Pan Gravy and Cranberries

Salmon & Turkey Buffet \$57

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

Buffet Dinner Selections 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 Savory Stuffing, Pan Gravy and Cranberries



Wine List:

White By The Glass

Pinot Gris, Peller Estate
6oz. \$8 / 9oz. \$11 / Liter \$32
Sauv Blanc, One Faith
6oz. \$9 / 9oz. \$12 / Liter \$36
Pinot Gris, 50th Parallel
6oz. \$9 / 9oz. \$12 / Bottle \$36
Chardonnay, Quails Gate
6oz. \$11 / 9oz. \$15 / Bottle \$45
Mt. Brocherie Rose
6oz. \$9 / 9oz. \$12 / Bottle \$36
Fort Berens Rose
6oz. \$9 / 9oz. \$12 / Bottle \$36

Red By The Glass

Cabernet Merlot, Peller Estates
6oz. \$8 / 9oz. \$11 / Liter \$32
Malbec, Moraine Estates
6oz. \$9 / 9oz. \$12 / Bottle \$36
7 Oaks Cab Sauv, J Lohr
6oz. \$12 / 9oz. \$16 / Bottle \$48
Pinot Noir, 50th Parallel
6oz. \$12 / 9oz. \$16 / Bottle \$48

Bubbles

Mionetto Prosecco Bottle \$35
50th Parallel Blanc De Noir \$135

Bottle Only

Fort Berens Rose \$36
Mt. Boucherie Rose \$36
50th Parallel Pinot Gris \$36
One Faith Sauv Blanc \$36
Santa Margherita Pinot Gris \$40
Mt. Boucherie Gewurztraminer \$42
Red Rooster Sauv Blanc \$42
Quails Chasselas \$42
Kitsch Chardonnay \$45
Moraine Malbec \$36
Red Rooster Cab Merlot \$39
Screaming Frenzy Syrah \$45
Chianti Classico Rocca Delle Macie \$45
J Lohr Cab Sauv \$48
50th Parallel Pinot Noir \$48
Bordeaux Superior Chateau Canada \$48
Quails Gate Pinot Noir \$53
Sandhill Barbera \$53
Allegrini Palazzo Delle Torre \$53
Haywire Gamay Noir \$55
Rust Co Zinfandel \$55
Burrowing Owl Cab Sauv \$58
Bonanza Cab Sauv \$60
Asha Wines Cab Sauv \$70
Banfi Brunello Di Montalcino \$85



Beverage Selection:

Alcoholic Beverages:

- Domestic Beer \$6
- Import Beer \$7
- Ciders / Coolers \$6
- Bar Brand Liquor \$6
- Premium Liquor \$7-8
- Cocktails \$10 to \$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 \$4
- Juice \$4
- Non-Alcoholic Cocktails \$5
- Coffee & Tea \$4
- Herbal Tea \$4
- Infused Water \$1 per person

Non-Alcoholic Punch:

- | | |
|--------------|-------|
| 0-100 People | \$95 |
| 100-150 | \$150 |



**Notes &
Questions:**



Barquets



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.

Thank you for booking at Kelowna Golf and Country Club. If you have any questions please contact:

Cheryl Stecko, Events Coordinator
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.



Initial

