



**BUSINESS MEETING
PACKAGES**

Let our team help you with your Business Meeting

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.

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

Meeting Packages

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 luncheon, breakfast, 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 80 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.

Event Additions To Make Your Business Meeting A Success!

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

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).



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

Light Start Continental Buffet \$14

Assorted Chilled Fruit Juices
Freshly Baked Scones
Bagels
Assorted Danishes

Fresh Muffins
Assorted Jams, Honey
Peanut Butter
Cream Cheese





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 \$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**

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

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

Roast Turkey \$34

Tender Roasted Turkey
Rich Pan Gravy
House-made Stuffing
and Cranberries

Boneless Chicken Breast \$34

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

Roast Pork Tenderloin \$34

Served with Garlic Jus.

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 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 \$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.



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

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

P: (250) 762-2531 ext. 226

Thank you for your booking!

Thank you for booking your business meeting with the Kelowna Golf and Country Club! We have you booked for:

Please provide the following information **NO LATER THAN 2 weeks** prior to your event:

Number of attendees: _____ (This is your final billing number)

Arrival time:

Dinner Time:

Dinner Menu Choice:

Is wine to be served with lunch/dinner? Yes / No

Details:

Dietary needs (Please attach list for our chef.)

Please email completed form to:
events@kelownagolfandcountryclub.com

For questions please call Cheryl at:
(250) 762-2531 ext. 226