



Vaulted ceilings and full length windows overlooking the scenic views of our golf course are sure to impress your guests. We can accommodate groups of various sizes with plated, buffet and cocktail style meals and various bar options available for your guests.

Our dedicated team will work with you to create a memorable celebration for the one you love. We will oversee all of the details, so you are able to relax with your guests.

Reception services include venue set up, service and bar staff, complimentary white tablecloths, white or black napkins and skirting, and an on site coordinator to make sure your celebration of life is handled with care during your time of loss.

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 facilities, and arrange a service that is fitting for your loved one.

Cheryl Stecko, EVENTS COORDINATOR events@kelownagolfandcountryclub.com 250-762-2531 ext. 226

# Event additions to help make your celebration of life an appropriate tribute to the one you love

#### **Reception Wine Greeting:**

Greet your guests with a glass of our delicious Okanagan Red or White Wine starting at \$8.00 per glass.

#### Non Alcoholic Punch Greeting:

0-100 \$95 100+ \$150

#### **AV Equipment Rental: \$100**

KGCC will provide the screen, projector, and extension cords. Please make an appointment prior to your celebration to try out equipment so everything runs smoothly as there is no technician on site if difficulty occurs.

Music - Background Keyboard Music - Tiera - 250-878-1779

Harpest - Dawn Walker - 250-212-0326

Florist Funky Petals - 778-760-9353

Meaningful options are available to you and we use our experience to see that all arrangements are made according to your precise wishes. We will help you with your memory table, easles, table decor, reception and catering needs meeting both your wishes and your budget.

#### **Celebration of Life 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 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 celebration of life. A minimum of 10 guests are required.

Torrey Pines Celebration Lunch, Dinner, or Cocktail Reception 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 80 guests max at round tables, additional seating is available in our Capilano Room (max 200). 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 celebration luncheon, dinner, or a cocktail reception, 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, Dinner or Cocktail Reception Package: \$250

\*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.

# 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

#### 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

#### **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 \$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:

\$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 <u>NOT PERMITTED</u> to leave the venue during or after the event. \*Prices DO NOT include tax and gratuity.

#### **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 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 \$34

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

## Roast Pork Tenderloin \$34

Served with Garlic Jus.

#### Boneless Chicken Breast \$34

Served with your choice of: Lemon Herb Cream Sauce 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.

#### **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

\*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.



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.

Cheryl Stecko, Events Coordinator <u>events@kelownagolfandcountryclub.com</u>
P: (250) 762-2531 ext. 226

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	Confirmation of Booking:	
	Please fill out all pages and email to events@kelownagolfandcountryclub.com	
	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 Today's Date	
	Room Rental Package - Please choose one:	7
	Oakmont \$250	
	Torrey Pines \$150	
7	AV Rental \$100 No AV	
	Meal, Reception Menu \$ guests	
	Who will be paying the day/night of the event?	
	Method of Payment: Cash Cheque Debit Initial	
	A 2% service charge will be applicable for ALL credit card payments.	
// 9	Credit Card # Expiry	
	CVS #: Name on Credit Card:	
	Member Account Number	
	Member Name	
	Date of Event	
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