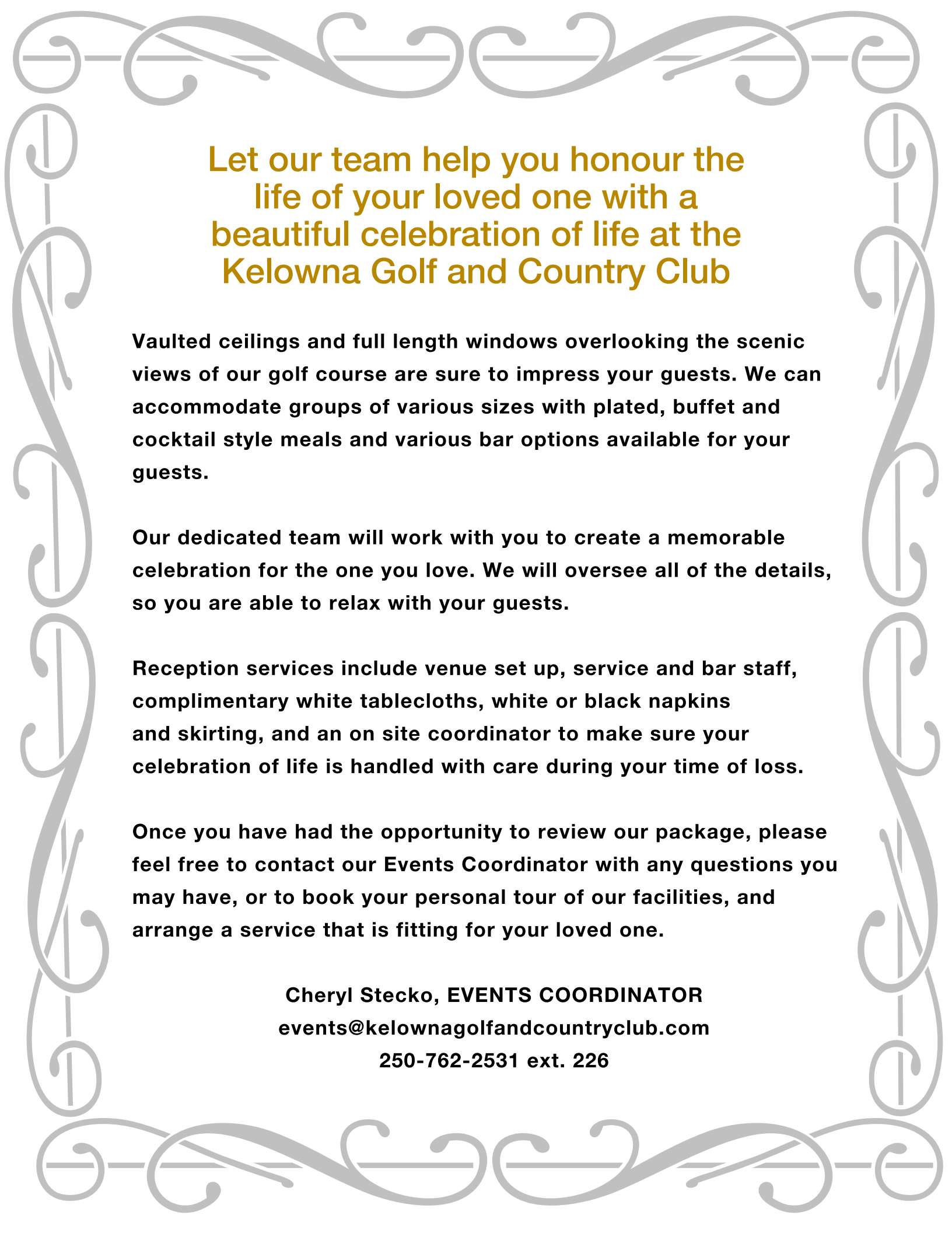




CELEBRATION OF LIFE PLANNING PACKAGE

We will take care of the details
so you can focus on honouring
your loved one.



A decorative border of grey scrollwork surrounds the text. The scrollwork features elegant, symmetrical curves and flourishes, framing the central content.

Let our team help you honour the life of your loved one with a beautiful celebration of life at the Kelowna Golf and Country Club

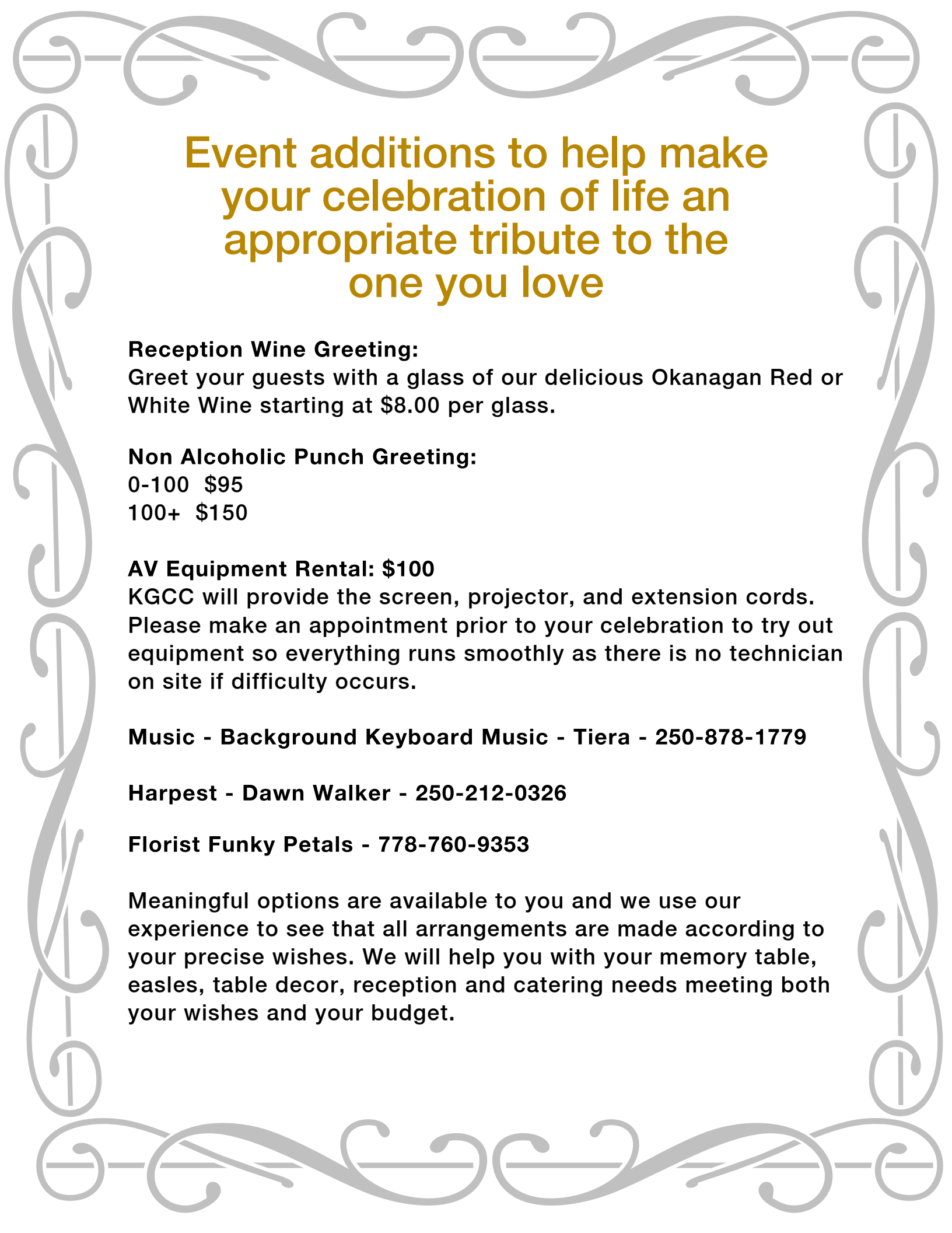
Vaulted ceilings and full length windows overlooking the scenic views of our golf course are sure to impress your guests. We can accommodate groups of various sizes with plated, buffet and cocktail style meals and various bar options available for your guests.

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 NOT PERMITTED 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

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:
White Wine Mushroom Sauce
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

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

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:

White Wine Mushroom Sauce

Lemon-Herb Mushroom 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

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.

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

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:

Oakmont \$250 ☐

Torrey Pines \$150 ☐

AV Rental \$100 ☐ No AV ☐

Meal, Reception Menu _____ \$ _____ x _____ 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.

☐

Credit Card # _____ Expiry _____

CVS #: _____

Name on
Credit Card: _____

Member Account Number _____

Member Name _____

Date of Event _____