



THE FALLS

# Banquets

at The Falls Golf Club



*2018 Banquet Menus*



## SNACK SHACK CONCESSION PACKAGE

*Printed Ticket Valid For:*

Falls Deli Sandwich or Nathan's Hot Dog, Pringles Chips  
and a Can of Domestic Beer

*\$12.00 per person*

- or -

Falls Deli Sandwich or Nathan's Hot Dog, Pringles Chips  
and a Bottle of Water or Pop

*\$8.00 per person*

*Ticket valid at the Snack Shack during play of Tournament*

*All prices are plus tax and gratuity.*

## HOT & COLD APPETIZERS

### BY THE DOZEN

#### HOT

Tri-Colour Tomato Tart,  
Pesto Goat Cheese, Puff Pastry

Vegetable Spring Rolls,  
Sweet Thai Sauce

#### COLD

Wild Mushroom Bruschetta,  
Fior di Latte, Basil Crostini

Roasted Grape Tomato  
Shaved Parmesan, Crostini

Plum Tomato &  
Marinated Bocconcini Skewer

\$29.00 per dozen

#### HOT

Braised Beef Yorkshire Pudding,  
Red Wine Demi Glace

Tandoori Chicken Satay,  
Cucumber Raita

Pork Belly Banh Mi,  
Pickled Vegetables, Wonton Cup

#### COLD

Smoked Salmon Pinwheel,  
Herb Cream Cheese

Albacore Tuna Tataki, Brioche,  
Sesame Soy Reduction

\$31.00 per dozen

### CHEF'S CHOICE

#### Trio of Dips:

Spinach & Artichoke Dip,  
Pico de Gallo, Sweet Onion Dip,  
Fresh Corn Tortilla Chips

\$9.00 per person  
*No substitutions*

#### Chicken Satays, Cucumber Raita

Vegetable Spring Rolls,  
Sweet Thai Sauce

Plum Tomato & Marinated  
Bocconcini Skewer

*All prices are plus tax and gratuity.*



## HOT & COLD APPETIZERS

### PLATTERS

#### Flatbread

Pomodoro, Mozzarella,  
Assorted Toppings

\$3.00 per person

#### Trio of Dips

Spinach & Artichoke Dip,  
Pico de Gallo, Sweet Onion Dip,  
Fresh Corn Tortilla Chips

\$3.00 per person

#### Vegetable Crudités

Assorted Vegetables, Buttermilk Ranch

\$3.50 per person

#### Cheese & Meats

Local & International Cheeses & Meats,  
Onions, Pickles, Mustards,  
Assorted Crackers

\$6.00 per person

#### Finger Sandwiches

Assorted

\$4.00 per person

#### Seasonal Fruit

Honey Yogurt

\$4.00 per person



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier Photography

## ADDITIONS & STATIONS

### COCKTAIL, RECEPTION OR LATE NIGHT

#### Poutine Bar

Hand-cut Russet Potatoes,  
Cheese Curds, Smoked Cheddar,  
Habanero Cheddar, Beef Gravy

\$8.00 per person

#### Carving Station

Red Wine Gravy, Horseradish, Assorted Buns

AAA Inside Round \$7.00 per person  
Angus Strip Loin \$9.00 per person

#### Popcorn Bar

Fresh Popcorn, Warm Butter,  
Assorted Seasonings

\$4.00 per person

#### Non-Alcoholic Punch

Fruit Infused, Assorted Flavours

\$4.00 per person

#### Caesar Bar

Eristoff Vodka, Cazadores Tequila, Clamato,  
Tobasco, Sriracha, Frank's RedHot, Horseradish,  
Pepperoni, Celery, Spicy Beans, Olives

\$30.00 per hour + \$7.50 per drink  
Cash, Drink Tickets or Host Bar  
Minimum 2 hours

#### Chocolate Fountain

Seasonal Fruit, Cookies, Marshmallows

\$5.00 per person

#### Candy Bar

Assorted Candies, Licorice, Chocolates

\$5.00 per person  
Special requests accepted

#### Cake Cutting

One cake with multiple layers. To be cut and arranged  
on platter by kitchen staff after ceremonial cut.

\$75.00 per cake

*All prices are plus tax and gratuity.*



Photo: Three Leaf Photography



Photo: Three Leaf Photography

## THE FALLS BUFFET

### Artisan Breads & Butters

Locally crafted at Olivier's Breads

### Falls Salad

White balsamic vinaigrette with dried fruit and crumbled goat cheese

### Classic Caesar Salad

Hand-cut croutons and shaved Parmesan cheese

### Arugula Pesto Rotini

Rotini pasta tossed in an arugula pesto cream

### Rosemary Roast Potatoes

Potatoes tossed lightly in oil and rosemary and roasted to perfection

### Butter Roasted Market Vegetables

Seasonal vegetables roasted in butter and finished with shaved almonds

### Steak & Frites

8 oz sirloin steak paired with our thin, crispy house fries

### House Baked Cookies, Coffee & Tea

*Included in The Falls Tournament Package pricing*

## THE WESTERN BUFFET

### Chips & Salsa

Tortilla chips and fresh salsa on every table

### Corn Bread

Baked fresh in-house

### Falls Salad

White balsamic vinaigrette with dried fruit and crumbled goat cheese

### Six Bean Salad

Red wine bacon vinaigrette

### Southwest Potato Salad

Pork belly, boiled egg, chives, cilantro and shredded cheese

### Chili Roasted Corn on the Cob

On the cob and grilled with our blend of chili powders

### Bourbon Chicken & Steak

Fraser Valley chicken legs and sirloin steak, finished with our Bourbon BBQ sauce

### Peach Crumble Tartlets

Macerated peaches and brown sugar streusel

### Coffee & Tea

*The Falls Tournament Package pricing  
plus \$4.00 per person*

*All prices are plus tax and gratuity.*





## THE WEST COAST BUFFET

### **Artisan Breads & Butters**

Locally crafted at Olivier's Breads

### **Falls Salad**

White balsamic vinaigrette with dried fruit and crumbled goat cheese

### **Classic Caesar Salad**

Hand-cut croutons and shaved Parmesan cheese

### **Tomato Caprese Salad**

Bocconcini, fresh basil, balsamic reduction

### **Mushroom Mascarpone Ravioli**

Sage cream

### **Rosemary Roast Potatoes**

Potatoes tossed lightly in oil and rosemary and roasted to perfection

### **Butter Roasted Market Vegetables**

Seasonal vegetables roasted in butter and finished with shaved almonds

### **Grilled Sirloin Steak**

8 oz lightly seasoned and grilled with red wine sauce

### **BC Salmon**

Flash baked and finished with a sesame maple glaze

### **House Baked Cookies, Coffee & Tea**

*The Falls Tournament Package pricing plus \$8.00 per person*



*All prices are plus tax and gratuity.*

## SILVER BUFFET

### Fresh Buns & Butter

**Mixed Greens** dried cranberries, sliced toasted almonds, citrus dressing

**Roasted Garlic Caesar Salad** herb croutons, shaved Parmesan

**Tomato Caprese Salad** bocconcini, fresh basil, balsamic reduction

**Roasted Pumpkin Seed Quinoa Salad** corn, dried cranberries, lime vinaigrette

**Roasted Baby Potatoes** fresh rosemary

**Roasted Seasonal Vegetables** honey, fresh thyme

**Long Grain Rice Pilaf** vegetable broth, olive oil

**Rotini Basil Pasta** cream pesto

**Carved Baron of Beef** gravy, horseradish

**BC Steelhead Salmon** sesame glaze, pea shoots

**Cajun Roasted Chicken Breast and Legs** natural chicken jus

### Seasonal Fruit Platter

### Assorted Pastries, Cakes & Confections

\$43.00 per person

## GOLD BUFFET

### Fresh Buns & Butter

**Mixed Greens** dried cranberries, sliced toasted almonds, citrus dressing

**Roasted Garlic Caesar Salad** herb croutons, shaved Parmesan

**Tomato Caprese Salad** bocconcini, fresh basil, balsamic reduction

**Cucumber Chopped Salad** garbanzo beans, bell peppers, Japanese goma dressing

**Spinach Bacon Salad** hard boiled eggs, buttermilk dressing

**Buttermilk Mashed Potatoes** chives

**Roasted Seasonal Vegetables** honey, fresh thyme

**Coconut Basmati Rice** vegetable broth, olive oil

**Marinara Penne** basil tomato sauce

**Carved Baron of Beef** gravy, horseradish

**BC Steelhead Salmon** lemon dill wine sauce

**Grilled Chicken Breast** mushroom cream sauce

### Seasonal Fruit Platter

### Assorted Pastries, Cakes & Confections

### Crème Brûlée

\$50.00 per person

*All prices are plus tax and gratuity.*



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier Photography





## PLATINUM BUFFET

### Fresh Buns & Butter

### Cured Meats & Pickled Vegetables

**Mixed Greens** dried cranberries, sliced toasted almonds, citrus dressing

**Roasted Garlic Caesar Salad** herb croutons, shaved Parmesan

**Tomato Caprese Salad** bocconcini, fresh basil, balsamic reduction

**Shrimp Avocado Salad** arugula, cherry tomatoes, goat cheese, creamy dill dressing

**Cucumber Chopped Salad** garbanzo beans, bell peppers, Japanese goma dressing

**Roasted Pumpkin Seed Quinoa Salad** corn, dried cranberries, lime vinaigrette

**Roasted Baby Potatoes** fresh rosemary

**Roasted Seasonal Vegetables** honey, fresh thyme

**Saffron Basmati Rice** andouille sausage

**Creamy Rosé Tortellini** roasted garlic Alfredo

**Carved AAA Prime Rib** gravy, horseradish

**BC Steelhead Salmon** mussels, clams, coconut lime cream

**Stuffed Chicken Breast Brie**, roasted tomato, spinach, wild mushroom jus

### Seasonal Fruit

### Assorted Pastries, Cakes & Confections

### Crème Brûlée & Chocolate Mousse

\$59.00 per person

*All prices are plus tax and gratuity.*

# CONTRACT

Today's Date: \_\_\_\_\_ Contact Person: \_\_\_\_\_

Function Date: \_\_\_\_\_ Type of Event: \_\_\_\_\_  
*Day of the Week, Date, Month, Year*

Home Address: \_\_\_\_\_

Home Phone Number: \_\_\_\_\_ Cell Phone Number: \_\_\_\_\_

Work Number Phone: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Additional Contact Person (optional): \_\_\_\_\_

Home Phone Number: \_\_\_\_\_ Cell Phone Number: \_\_\_\_\_

Work Number Phone: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Home Address: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Banquet Room or Restaurant: \_\_\_\_\_

Menu: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Guest Arrival Time: \_\_\_\_\_ Dinner/Lunch/Breakfast Time: \_\_\_\_\_

Additional Information:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# TERMS & CONDITIONS

A non refundable deposit of \$500.00 is required to confirm all functions. Functions cancelled within 48 hours of date will be charged 100% of the contracted food and beverage revenue.

## **Your Banquet Event Includes**

Dining tables, buffet tables, white linen table cloths, white linen napkins, chairs, service staff, flatware and glassware.

## **Conditions**

Where the client or their function guests cause any damage to the premises or property of The Falls Golf Club or where excessive clean up is required, the client shall be responsible for the reasonable costs incurred for any required replacement or repair necessitated by such damage or excessive mess.

The Falls Golf Club is not responsible for loss or theft of property brought by guests to the golf club. The Falls Golf Club and the client shall each indemnify and hold the other forever harmless from, and against, any personal injury, property damage, loss, liability or claim of liability, expenses, fines and penalties including reasonable legal fees where caused by any wrongful or negligent act or omission by such party, or person acting under their direction or for whom they are legally responsible.

All function guests remain legally liable to those persons they have injured or whose property they have damaged by their own actions.

Children must remain under adult supervision and are permitted in designated function areas only.

Guests are strictly prohibited from entering either golf course during the function. It is the responsibility of the client to ensure that his/her guests adhere to all guidelines and respect the golf course and club house rules.

The Falls Golf Club reserves the right to hold more than one function on the property at any given time.

The use of smoke or fog machines is not permitted. Sparklers or fireworks are not permitted

## **General**

This Agreement constitutes the entire agreement between the parties. Any changes to this Agreement must be made in writing and signed by each party. Any provision of this Agreement that is unenforceable shall be deemed removed and ineffective without invalidating or rendering the remainder of this Agreement invalid. Each party shall execute any other documents required to carry out the intention, as well as to comply with the provisions, of this Agreement.

## **To Secure Your Date**

A signed contract with a \$500.00 deposit (non-refundable except where specifically stated otherwise) and a valid credit card is required to secure the booking. The deposit will be applied against the total cost of the event.

**One Month In Advance**

- 1. Select menu items (determine if any participants have special diet requirements).
- 2. Select wine.
- 3. Special event activities.
- 4. Estimated numbers

**Cancellation**

Client acknowledges that if, for reasons other than breach of the Agreement by The Falls Golf Club, or pursuant to a right of cancellation contained in any other term of this Agreement, it cancels or otherwise essentially abandons its planned use of the Golf Club for its function (a "Cancellation"), The Falls Golf Club would be harmed. Client agrees to notify The Falls Golf Club as soon as is practical, in writing, of any decision to cancel. If a Cancellation occurs, the parties agree that a Cancellation: from the date of signing up until 48 hours prior to the function - forfeiture of the Deposit.

Within 7 days prior to the beginning of the function will incur a cancellation fee equal to:

80% of the food estimated charge (based on the guaranteed guest attendance); plus 100% of the banquet room rental; minus the deposit amount.

**One Week Prior**

- 1. Full payment of event.
- 2. Guaranteed number of people.

*Pricing subject to change. Applicable taxes and gratuities will apply.*

I/We have read and understand this contract and agree to abide by terms and conditions therein.

Event Organizer (Client)

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Please Print \_\_\_\_\_ Signature \_\_\_\_\_

Event Date: \_\_\_\_\_ Room: \_\_\_\_\_

Room Rental Amount: \_\_\_\_\_ Deposit Date: \_\_\_\_\_ Deposit Amount: \_\_\_\_\_

Received by The Falls Golf Club: \_\_\_\_\_ Date: \_\_\_\_\_

Credit Card Information: \_\_\_\_\_ Expiry: \_\_\_\_\_

Signature for Authorization of \$500.00 deposit: \_\_\_\_\_

Name on Credit Card as it appears: \_\_\_\_\_