

# MEETINGS & BANQUETS

at Mayfair Lakes | 2022



GOLFBC GROUP







## WELCOME

Thank you for your interest in **Mayfair Lakes Golf & Country Club!**

Since our opening in 1989, we have earned a reputation for excellent food and great service. By continually improving our product and services, and exceeding the high standards that our guests have come to expect, we wish to grow and build upon this success.

With tremendous pride, we offer the following collection of our favourite menus. Tried and true, they are guaranteed to delight you and your guests. For a more unique meal, our chef would be pleased to work with you to create a menu perfectly tailored for your special event.

We offer three modern function rooms which can accommodate groups of 8 to 200. Our Boardroom can accommodate up to 8 people sitting around a large oval table. Our Lakeside Grill with adjoining patio can accommodate groups up to 90 overlooking the spectacular North Shore mountains; and our Greenside Room with adjoining patio can accommodate groups up to 200 overlooking our championship 18 hole golf course.

Let our event co-ordinators take the hassle and worries out of planning of your event. We listen carefully, discuss your ideas, and execute the details to ensure you and your guests' expectations have been clearly exceeded.

We look forward to the opportunity to host your event in 2021!

Best Regards,

### **DAVE KUK**

**Sales & Events Manager**  
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604-276-0585 ext 120

### **JENNIFER KANG**

**Wedding Coordinator**  
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## CORPORATE MEETINGS AND LUNCHEON

### COFFEE BREAKS

Freshly Brewed Coffee and Tea <i>12 cup thermos</i>	<b>\$40</b>
Freshly Brewed Coffee and Tea <i>85 cup urn</i>	<b>\$210</b>
All Day Coffee Service <i>priced per guest</i>	<b>\$10</b>
Pitcher of Fresh Orange Juice	<b>\$25</b>
Assorted Bottled Soft Drinks	<b>\$3.5</b>
Assorted Bottled Juices	<b>\$4.5</b>
Homemade Jumbo Cookies <i>1 dozen per order</i>	<b>\$35</b>
Assorted Freshly Baked Muffins <i>1 dozen per order</i>	<b>\$40</b>
Mini Danishes <i>18 pieces per order</i>	<b>\$40</b>
Dessert Bars and Squares <i>1 dozen per order</i>	<b>\$45</b>
Cakes <i>14 pieces per order</i>	<b>\$50</b>



### PLATTERS | *suitable for 50 guests*

Fresh Vegetable Crudités	<b>\$190</b>
Fresh Sliced Fruit Display	<b>\$260</b>
Antipasto Platter <i>roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction</i>	<b>\$375</b>
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	<b>\$300</b>
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	<b>\$330</b>
Smoked Salmon and Shrimp Cocktail	<b>\$525</b>
Cocktail and Finger Sandwiches	<b>\$195</b>
Sashimi Platter <i>wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce</i>	<b>\$450</b>
Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	<b>\$285</b>
Peanuts or Pretzels	<b>\$25 per bowl</b>
Tortilla Chips with Fresh Cut Salsa <i>add sour cream</i>	<b>\$30</b> <b>\$20</b>
<i>add guacamole</i>	<b>\$30</b>

**PLEASE NOTE:** prices throughout are subject to change without notice, inquire about room minimums.





## RECEPTIONS

### HORS D'OEUVRES | 50 pieces each

#### HOT SELECTIONS

##### \$140 PER SELECTION

Tomato, Spinach & Goat Cheese Tartlets

Grilled Chicken Skewers  
*spicy peanut dipping sauce*

Mini Cheese Bacon Quiche

Vegetable Spring Rolls  
*plum sauce*

Fried Chicken Gyoza

Beef Satays  
*spicy peanut dipping sauce*

Flat Bread with Roasted Vegetables  
*pesto and goat cheese*

Flat Bread with Crisp Pancetta  
*caramelized onions, artichokes,  
kalamata olives, spinach and ricotta  
cheese*

Spiced Lamb Meatball  
*with cucumber mint riata*

##### \$155 PER SELECTION

Panko Breaded Tiger Shrimp  
*cocktail sauce*

Crab and Shrimp Mushroom Caps

Seafood Arancini  
*fried rice balls*

Shrimp Dumplings  
*hoisin sauce*

#### PUNCHES | Suitable for 50 guests

Cranberry Explosion **\$125** Non-alcoholic  
*cranberry, orange, and pineapple juices, ginger ale and lime* **\$170** Vodka or Rum

Arnold Palmer **\$125** Non-alcoholic  
*a twist on the old favourite: blend of iced tea, lemonade,  
garnished with fresh lemon* **\$170** Rum or Gin

Mayfair Sunset Punch **\$125** Non-alcoholic  
*ruby red grapefruit, pineapple, and sparkling apple juices,  
finished with fresh oranges* **\$170** Prosecco

Sangria **\$170**  
*sparkling red wine punch with citrus and fresh seasonal fruit*

#### COLD SELECTIONS

##### \$140 PER SELECTION

Tomato, Basil and Goat Cheese  
*balsamic reduction on toasted crostini*

Chicken Tarragon Salad  
*toasted crostini*

Tomato Bruschetta

##### \$155 PER SELECTION

Lobster Salad on Crostini  
*marie rose sauce*

Shrimp Salad  
*served on cucumber rounds*

Oysters on the Half Shell  
*lemon cocktail sauce*

Tuna Tartare on a WonTon Crisp  
*cucumber lime salsa*

BC Smoked Salmon on Rye  
*dill cream cheese, onion caper relish*

Wild Salmon Tartare  
*toasted crostini*

### CHEF'S NOTE

*A general guide to hors  
d'oeuvres quantities  
required is as follows*

3-4 pieces per person =  
short reception, dinner to follow  
immediately

4-8 pieces per person =  
longer reception, dinner to  
follow a little later

8-12 pieces per person =  
heavy reception or light dinner

12-16 pieces per person = dinner





## BREAKFAST

*"Thank you for organizing a wonderful evening!  
The Social Committee received many compliments on the entrees and to our gracious bartender. Our compliments to the kitchen staff for providing an excellent buffet."*

*Transoft Social Committee, Richmond*

### BREAKFAST BUFFET ADD-ONS

Eggs Mayfair  
*scrambled eggs on a toasted bagel with tomatoes, mushrooms, fresh bell peppers and onions, topped with cheddar cheese*

Pancakes  
*syrup and whipped butter*

French Toast  
*syrup, whipped butter, whipped cream*

Eggs Benedict

Bacon, Sausage, or Ham

*...ADD \$6.95 per item, per person*

### THE STARTER

**\$21** per person

Freshly Squeezed Orange Juice

Fresh Sliced Fruit Display

Assortment of Fresh Baked Goods  
*muffins, assorted danishes,*

*assorted baked loaves (chocolate banana, lemon and blueberry)*

Toast and Preserves

Freshly Brewed Coffee and Tea

### THE EARLY BIRD

**\$27** per person

Freshly Squeezed Orange Juice

Toast and Preserves

Scrambled Eggs

Selection of Breakfast Meats  
*sausages, ham, bacon*

Hashbrowns

Fruit Salad

Freshly Brewed Coffee and Tea

*... Breakfast buffets based on a 15 guest minimum*

*... Available from 8-11am*



## LUNCH BUFFETS

*All Lunch Buffets include Freshly Brewed Coffee and Tea*

### THE DELI LUNCH

**\$30**

Mixed Green Salad  
*tomato balsamic vinaigrette*

Chef's Homemade Soup

Assorted Deli Style Sandwiches

Assorted Pickle and Olive Tray

Fresh Fruit Display

### THE MEXICAN

**\$30**

Mixed Green Salad  
*tomato balsamic vinaigrette*

Soft Flour Tortillas  
*seasoned ground beef, blackened cajun chicken, cheeses, lettuce, tomato, salsa, sour cream, guacamole*

Tortilla Chips and Refried Beans

Spanish Rice

Fresh Fruit Display

### THE AMERICAN

**\$30**

Mixed Green Salad  
*tomato balsamic vinaigrette*

Potato Salad

Beef and Chicken Burgers  
*cheese, accompaniments*

House Cut French Fries

Fresh Fruit Display

### THE ITALIAN

**\$30**

Garlic Bread

Caesar Salad  
*croutons, parmesan cheese*

Homemade Baked Lasagna

Chicken Parmesan

Assorted Cakes

### THE ASIAN

**\$32**

Mixed Green Salad  
*sesame thai dressing*

Shrimp Fried Rice

Vegetarian Spring Rolls  
*plum sauce*

Beef and Broccoli  
*lime-oyster sauce*

Chicken and Vegetable Chow Mein

Fresh Fruit Display

### THE HEARTY LUNCH

**\$40**

Assortment of Warm Rolls  
*whipped butter*

Mixed Green Salad  
*tomato balsamic vinaigrette*

Red Skin Potato Salad

Caesar Salad

Greek Salad

Carved Striploin of Beef  
*au jus, horseradish*

*Choice of:*

Cheese Tortellini  
*tomato rosé sauce*

*or*

Creamy Mashed Potatoes

Steamed Vegetables  
*fresh herb butter*

Fresh Baked Pies



*... lunch buffets based on a 25 guest minimum  
... the asian buffet based on a 60 guest maximum  
... prices are per person*





## THE HEARTY DINNER BUFFET

*All buffets include a basket of assorted rolls with whipped butter*

### PLATTER

Vegetable Crudités

### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rosé sauce*

Fresh Steamed Vegetables  
*fresh herb butter*

Wild Rice Pilaf

Choice of Potato Accompaniment  
*roasted red skin or creamy mashed*

### CARVERY

Slow Roasted Top Round of Beef  
*au jus, horseradish*

### ENTRÉE | *select one:*

Rosemary Garlic Chicken Breast  
*peppercorn demi*

Grilled Chicken Breast  
*chimichurri sauce*

Dijon Roasted Chicken Breast  
*pommery mustard demi glaze*

Teriyaki Chicken Thighs

Roasted Wild Sockeye  
*saffron baby shrimp lemon cream sauce*

Roasted Wild Sockeye  
*lemon dill sauce*

Roasted Wild Sockeye  
*soy ginger cream sauce*

Roasted Pork Loin  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*caramelized shallot jus*

### DESSERT

Fresh Baked Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

### \$56 PER GUEST

*minimum of 40 guests required*



## TRADITIONAL DINNER BUFFET

*Includes a basket of assorted rolls with whipped butter*

### PLATTERS

Vegetable Crudités  
Assorted Pickles and Olives

### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*  
Caesar Salad  
*garlic croutons, fresh parmesan cheese*  
Greek Salad  
Thai Noodle Salad  
Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rosé sauce*  
Fresh Steamed Vegetables  
*fresh herb butter*  
Wild Rice Pilaf  
Choice of Potato Accompaniment  
*roasted red skin or creamy mashed*

### CARVERY

Carved Roast New York 'AAA' Strip Loin  
*au jus, horseradish*

### ENTRÉE | *select two:*

Rosemary Garlic Chicken Breast  
*peppercorn demi*  
Grilled Chicken Breast  
*chimichurri sauce*  
Dijon Roasted Chicken Breast  
*pommery mustard demi glaze*  
Teriyaki Chicken Thighs  
Roasted Wild Sockeye  
*saffron baby shrimp lemon cream sauce*  
Roasted Wild Sockeye  
*lemon dill sauce*  
Roasted Wild Sockeye  
*soy ginger cream sauce*  
Roasted Pork Loin  
*creamy mushroom demi glaze*  
Roast Leg of Lamb  
*caramelized shallot jus*  
Roasted Snapper Filet  
*pineapple salsa*

**Additional Entrée ... ADD \$9.95 per guest**

### DESSERT

Fresh Baked Pies  
Fresh Sliced Fruit Display  
Freshly Brewed Coffee and Tea

**\$63 PER GUEST**

*minimum of 40 guests required*





## THE CLASSIC DINNER BUFFET

*All buffets include a basket of assorted rolls with whipped butter*

### PLATTERS

Vegetable Crudités  
 Assorted Pickles and Olives  
 Platter of Assorted European Cold Cuts  
 Canadian and European Cheese and Crackers  
 Steamed BC Salmon Platter Chilled *cocktail sauce*

### SALADS

Mixed Baby Greens  
*tomato balsamic vinaigrette*  
 Caesar Salad  
*garlic croutons, fresh parmesan cheese*  
 Greek Salad  
 Thai Noodle Salad  
 Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rose sauce*  
 Fresh Steamed Vegetables  
*fresh herb butter*  
 Wild Rice Pilaf  
 Choice of Potato Accompaniment  
*roasted red skin or creamy mashed*

### CARVERY

Slow Roasted New York 'AAA' Strip Loin  
*au jus, horseradish*

### ENTRÉES | *SELECT TWO:*

Rosemary and Garlic Roasted Chicken Breast  
*peppercorn demi*  
 Grilled Chicken Breast  
*chimichurri sauce*  
 Teriyaki Chicken Thighs  
 Dijon Roasted Chicken Breast  
*pommery mustard demi glaze*  
 Roasted Wild Sockeye  
*saffron baby shrimp lemon cream sauce*  
 Roasted Wild Sockeye  
*lemon dill sauce*  
 Roasted Wild Sockeye  
*soy ginger cream sauce*  
 Roasted Pork Loin  
*creamy mushroom demi glaze*  
 Roasted Leg of Lamb  
*caramelized shallot jus*  
 Roasted Snapper Fillet  
*pineapple salsa*  
**Additional Entrée Selections ... *ADD \$9.95 per guest***

### DESSERT

Assortment of Cakes and Pies  
 Fresh Sliced Fruit Display  
 Coffee and Tea  
*regular and decaffeinated*

### \$73 PER PERSON

*minimum of 40 guests required*



# BANQUET BEVERAGE SELECTIONS

## BEVERAGES AND SPIRITS

Soft Drinks	from \$3.50
Fruit Juice	\$4.50
Non-Alcoholic Beer	\$6.00
Unlimited Soft Drinks	\$8.00 per guest
Domestic Beer	\$7.00
Single Highball	\$8.00
Coolers	\$7.50
House Wine by the Glass	\$8.50
Imported and Craft Beer	\$8.00
Sparkling Apple Cider	\$15 per bottle

## RED WINE

Sumac Ridge Merlot	\$34
See Ya Later Ranch Pinot Noir	\$48
Inniskillin Cabernet Sauvignon	\$40
Pascual Toso Malbec	\$40
Barossa Valley Shiraz	\$48

## WHITE WINE

Sumac Ridge Unoaked Chardonnay	\$34
Sumac Ridge Sauvignon Blanc	\$34
See Ya Later Ranch Riesling	\$40
Inniskillin Pinot Gris	\$40
See Ya Later Ranch Rosé	\$44

## SPARKLING WINE / CHAMPAGNE

Ruffino Prosecco	\$43
Stellar Jay Brut	\$49
Louis Roederer	\$165



... We are pleased to offer a full cocktail list, please inquire.  
 ... We are happy to accommodate special orders for items not on our wine list.  
 ... All prices are subject to applicable tax and service charges.





## ADDITIONAL INFORMATION

### INSTEAD OF HEADING BACK TO THE OFFICE, HEAD TO THE PRACTICE TEE!

Our PGA of Canada professionals can help you improve your game

*Contact us to add a instruction package to your meeting*

### EQUIPMENT AND SERVICES

Flip Charts	\$30
Screen (8' X 8')	\$60
LCD Projector	\$150
Special Order Audio Visual equipment	Market Price
Administration Services <i>photo copying, faxing, telephone services</i>	Market Price

### INTERNET

Complimentary Wireless internet is available.

### SERVICE CHARGE

All food and beverage is applicable to a 18% service charge.  
Please note that applicable government taxes are levied on the service charge.

### ROOM CAPACITIES

	GREENSIDE*	GREENSIDE A	GREENSIDE B	LAKESIDE	BOARDROOM
<b>Room Rental Rates</b>	<b>\$900</b>	<b>\$600</b>	<b>\$400</b>	<b>Please Inquire</b>	<b>\$300</b>
<b>Size in feet</b>	57 X 43	57 X 24	57 X 19	43 X 41	15 X 12
<b>Size in metres</b>	17 X 13	17 X 7	17 X 5	12.5 X 13.25	5 X 4
<b>Square footage</b>	2451	1368	1083	1783	288
<b>Square metres</b>	227	127	100	165.6	26
<b>Dinner</b>	180	60	50	90	8
<b>Dinner/Dance</b>	180	40	35	90	n/a
<b>Cocktail Style Reception</b>	200	75	75	125	n/a
<b>Theater</b>	200	75	75	100	n/a
<b>Classroom</b>	100	50	50	75	n/a

*\*Note: Greenside Room can be separated to create Greenside A and Greenside B. Lakeside & Greenside can not be combined.*