

MEETINGS & BANQUETS

at Mayfair Lakes | 2022





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

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JENNIFER KANG

Wedding Coordinator
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CORPORATE MEETINGS AND LUNCHEON

COFFEE BREAKS

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



PLATTERS | *suitable for 50 guests*

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

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