

# MORGAN CREEK GOLF COURSE

## BANQUET MENU 2023

### CORPORATE AND SOCIAL



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# PRIVATE SPACES

## FRASER ROOM

### DIMENSIONS

58 feet x 40 feet, 2289 square feet  
15.5 meters x 13.5 meters, 212.5 square meters

### SET UP / CAPACITY

Full rounds of 10 with a dance floor 150  
Full rounds of 10 no dance floor 180  
Half rounds 120  
Standing Reception 224  
Theatre 190  
Classroom n/a  
Boardroom n/a  
U-shape n/a

NOTE: Shown numbers are max capacities; when items such as food and beverage stations or floor audio-visual space are added, capacities may decrease.



## CREEKSIDE

### DIMENSIONS

25 feet x 30 feet, 738 square feet  
7.5 meters x 9 meters, 68.5 square meters

### SET UP / CAPACITY

Full rounds of 10 with dance floor n/a  
Full rounds of 10 no dance floor 40  
Half rounds 24  
Standing Reception 45  
Theatre 40  
Classroom 25  
Boardroom 25  
Ushape 20



## EVENT GARDEN

### DIMENSIONS

4000 square feet, 370 square meters

### SET UP / CAPACITY

Full rounds 100  
Standing Reception 224  
Theatre 150



Morgan Creek is pleased to provide the following complimentary banquet items and service:

- tables and chairs
- white linen tablecloths
- white linen napkins
- white skirted display tables
  - dance floor
- plates, glassware, cutlery
- hospitable service staff
  - parking
  - WIFI



## BREAKS A-LA-CARTE

charged on consumption for individual bottled or canned beverages, unless otherwise stated.

### BEVERAGES

Coffee brewed regular and decaffeinated coffee and tea	minimum 10 people	\$3.5 per person
Assorted Dole bottled juices	orange, apple, cranberry	\$3.5
Soft drinks 355 ml		\$3
Pellegrino flavored sparkling water 355 ml		\$3.25
Perrier sparkling water 330 ml		\$4.25
Perrier sparkling water 500 ml		\$7.5
Non-alcoholic beer 355 ml		\$5
Sparkling apple juice		\$15
Non-alcoholic punch	5 liters, 30 glasses	\$75 per order

### SNACKS

Selection of fresh sliced seasonal fruit	minimum 10 people	\$6 per person
Fresh baked muffins or sweet breads		\$24 per dozen
Fresh baked assorted cookies		\$26 per dozen
Trail mix bars	minimum order 2 dozen	\$30 per dozen
Assorted fruit yogurts	minimum order 2 dozen	\$24 per dozen
Large plain bagels, cream cheese		\$30 per dozen
Gluten Free granola bars		\$2.5
Assorted Clif bars	minimum 10 people	\$4 person
Large plain bagels, cream cheese, gravlax, capers, sweet onions		\$14

# THEME BREAKS

Minimum 10 guests, priced per person, ordered only in addition to meals



## TRADITIONAL

\$10

Selection of fresh sliced seasonal fruit  
Fresh baked muffins and sweet breads  
Freshly brewed regular and decaffeinated coffee and tea

## SWEET

\$10

Assorted dessert squares  
Mini cupcakes  
Freshly baked assorted cookies  
Freshly brewed regular and decaffeinated coffee and tea

## DIP

\$14

Basket of corn chips, Naan bread  
Freshly made salsa and guacamole  
Warm artichoke dip  
Roasted garlic hummus  
Freshly brewed regular and decaffeinated coffee and tea

## SALTY

\$8

Assortment of chips,  
popcorn, pretzels, mixed nuts  
Freshly brewed regular and decaffeinated coffee and tea

## PROTEIN

\$14

Large plain bagels,  
cream cheese, gravlax, capers,  
sweet onions  
Freshly brewed regular and decaffeinated coffee and tea

## COLD BREAKFAST BUFFETS

The following buffets can be served individually plated. Contact catering for more details  
Continental minimum 10 guests  
Build your own parfaits minimum 15 guests

### CONTINENTAL \$16

Chilled Assorted Juice  
individually bottled

Assortment of loafs: banana,  
carrot date, lemon, and  
banana chocolate chip  
two pieces per person

Fresh sliced seasonal fruit

Freshly brewed regular and  
decaffeinated coffee and tea

### BUILD YOUR OWN PARFAITS \$19

Chilled Assorted Juice  
individually bottled

Display of vanilla yogurt,  
granola and dried fruits

Low fat harvest muffin  
Fresh sliced seasonal fruit

Freshly brewed regular and  
decaffeinated coffee and tea



# HOT BREAKFAST BUFFETS

The following buffets can be served individually plated. Contact catering for more details

Devonshire minimum 20 guests

Lincoln Woods minimum 30 guests



## DEVONSHIRE

\$22

Chilled Assorted Juice individually bottled

Scrambled eggs with chives, bell peppers, cheddar cheese

Hickory smoked bacon

Roasted Yukon potatoes

Freshly brewed regular and decaffeinated coffee and tea

## ENHANCEMENTS

Lemon loaf

Breakfast sausage

French toast with berry compote, maple syrup

Plain bagels, cream cheese and spreads

Chef attended omelette station with toppings: chives, bell peppers, mushrooms, black forest ham, chorizo sausage, tomato, cheddar cheese

Large plain bagel topped with cream cheese, gravlax, capers, and sweet onions

## LINCOLN WOODS

\$26

Chilled Assorted Juice, individually bottled

Assorted Muffins and Croissants

Sliced seasonal fruit

Traditional eggs benedict with chive hollandaise

Grilled Yukon gold potatoes

Hickory smoked bacon

Freshly brewed regular and decaffeinated coffee and tea

\$2

\$2.5

\$5

\$4

\$6

\$9

# SUNNYSIDE ACRES BRUNCH BUFFET

minimum 40 guests

Assorted chilled juices

\$46

## BREADS

Selection of muffins, loaves and croissants with butter and preserves

## SALADS

Spinach, red onion, tomato, roasted almonds, goat cheese and raspberry vinaigrette

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

## PLATTERS

Sliced seasonal fruit

## HOT ENTRÉES

Grilled Yukon gold potatoes

Breakfast sausages

French toast with berry compote, maple syrup

Scrambled eggs with chives, peppers, and cheddar cheese

Chef's daily vegetarian pasta with homemade sauce

**Choice of one:** Herb-cruste**d** breast of chicken, wild mushroom demi

Pan-seared salmon, roast red pepper cream and cherry tomato chutney

## DESSERT

Selection of dessert squares

Freshly brewed regular and decaffeinated coffee and tea

Upgrade your eggs to traditional eggs benedict with chive hollandaise

\$2



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# LUNCH BUFFETS

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Somerset crescent minimum 15 guests  
Build your own minimum 20 guests

## **SOMERSET CRESCENT** \$28

Mixed baby greens with assorted dressings

Caesar salad

Antipasto Platter

Chefs selection of assorted sandwiches/wraps

Assorted dessert squares and freshly baked cookies

Freshly brewed regular and decaffeinated coffee and tea

## **BUILD YOUR OWN SANDWICH BUFFET** \$31

Seasonal greens with assorted dressings

Spinach, red onion, cherry tomato, roasted almonds, goat cheese, raspberry vinaigrette

Beets, arugula, goat cheese, pecans, blood orange vinaigrette

Basket of assorted breads and rolls

Dijon mustard and mayonnaise

Sliced cheeses, tomatoes, pickles, grilled vegetables, fresh leaf lettuce

Selection of sliced cold cuts and protein salads

Assorted fruit tarts, dessert squares, cookies

Freshly brewed regular and decaffeinated coffee and tea



# LUNCH BUFFETS

Southpoint minimum 25 guests  
Canterbury minimum 30 guests

## SOUTH POINT

\$33

Assorted rolls and butter

Seasonal greens with assorted dressings

Caprese salad, Roma tomatoes, basil,  
fleur de sel, balsamic reduction

Quinoa, dried cranberry, dried apricot,  
feta, cucumber, cilantro, mango  
vinaigrette

Chef's daily pasta selection with  
homemade sauce (choice of chicken or  
vegetarian)

Assorted fruit tarts, dessert squares and  
assorted cakes

Freshly brewed regular and  
decaffeinated coffee and tea

## CANTERBURY

\$44

Assorted rolls and butter

Mixed baby greens with assorted dressings

Spinach, red onion, cherry tomato,  
roasted almonds, goat cheese,  
raspberry vinaigrette

Caprese salad, Roma tomatoes, basil, fleur  
de sel, balsamic reduction

Quinoa, dried cranberry, dried apricot,  
feta, cucumber, cilantro, mango  
vinaigrette

Seasonal vegetable medley

Oven roasted potatoes

Pan seared salmon, roast red pepper  
cream, cherry tomato chutney

Herb crusted breast of chicken, wild  
mushroom demi

Chef's selection of cakes, tarts, dessert  
squares

Freshly brewed regular and decaffeinated  
coffee and tea

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# PLATED LUNCH

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minimum 10 guests

Please select the same starter, entrée and dessert for all guests

Dietary needs will always be accommodated

Assorted Fresh Rolls and Butter

## STARTER

Caesar salad, shaved parmesan and pesto crostini

Fresh spinach leaves, apples, walnuts, and celery with honey yogurt dressing

Mixed Baby Greens, fennel, red onion, goat cheese, spiced pecan, blood orange vinaigrette

## ENTRÉE

Unless otherwise stated, all entrees are served with fresh seasonal vegetables and fingerling potatoes.

Korean rice bowl, marinated tofu, Korean BBQ sauce, bok choy, peppers, red onion, cabbage, carrots, rice, spiced cashews, black sesame \$34

Grilled chicken breast, wild mushroom ragout, marsala demi, fresh seasonal vegetables, fingerling potato \$34

Blackened Salmon, roasted corn salsa, pineapple butter, market vegetables, fingerling potato \$38

Grilled New York steak (6 oz), caramelized onions, green peppercorn sauce, fresh seasonal vegetables, fingerling potato \$46

## DESSERT

Lemon tart, fresh berries, Chantilly cream, mint

Warm apple cake, caramel drizzle, vanilla ice cream

Chocolate Cake, white chocolate mousse, raspberry puree (GF)

Freshly brewed regular and decaffeinated coffee and tea

# CORPORATE MEETING PACKAGES

minimum 25 guests

No changes or modifications can be made to these packages



## PACKAGE A

a-la-carte cost \$54, savings of \$4

\$50

Upon arrival: Continental breakfast

Mid-morning: Freshly brewed regular and decaffeinated coffee and tea

Lunch: Somerset Crescent buffet, assorted soft drinks

Mid-afternoon: Freshly brewed regular and decaffeinated coffee and tea

## PACKAGE B

a-la-carte cost \$65, savings of \$5

\$60

Upon arrival: Devonshire hot breakfast

Mid-morning: Freshly brewed regular and decaffeinated coffee and tea

Lunch: Build your own sandwich buffet, assorted soft drinks

Mid-afternoon: Assorted cookies, Freshly brewed regular and decaffeinated coffee and tea

## PACKAGE C

a-la-carte cost \$91, savings of \$7

\$84

Upon arrival: Lincoln Woods Hot Breakfast

Mid-morning: Traditional break

Lunch: Canterbury Buffet, assorted soft drinks

Mid-afternoon: Salty break

# RECEPTION

Add the following suggestions to enhance your event  
items will be placed on a display table, or passed by servers.

## **COLD HORS D' OEUVRES** Minimum two dozen per selection, prices listed are per dozen

Classic bruschetta, crostini, fresh basil, parmesan, olive oil, fleur de sel	\$30
Roasted garlic hummus, cucumber cup, olive tapenade, sundried tomato, feta	\$30
Curry chicken salad, chicken breast, cucumber cup, mango chutney, cashew	\$34
Mango prawn roll, rice noodle, siracha aioli, cucumber, cilantro, sweet chili lime dip	\$34
Tuna Poke Taco, cucumber, avocado, edamame, ponzu, sesame, wasabi	\$37

## **HOT HORS D' OEUVRES** Minimum two dozen per selection, prices listed are per dozen

Fried hazelnut brie wedge, crushed hazelnuts, fig, compote	\$30
Mushroom vol-au-vent, puff pastry, caramelized onion, fontina, thyme	\$36
Vegetarian spring rolls, sweet chili and plum sauce	\$36
Panko-crusted tiger prawns, chipotle mayonnaise	\$36
Lemon grass chicken satay, peanut sauce	\$36
Chicken tenders, honey mustard sauce	\$38
Chicken wings, Lime & Pepper	\$30
Beef Slider, bacon jam, tomato, brioche bun	\$60
Stuffed Beef Yorkies, horseradish aioli, leek straw	\$54

## **DESSERT PLATTERS** Minimum two dozen per selection, prices listed are per dozen

Assorted dessert platter	\$33
Assorted flavored mini cupcakes	\$30



# RECEPTION

minimum order 10 people for each selection, prices listed are per person

## PLATTERS

Sliced fresh fruit	\$6	Warm artichoke dip, crackers	\$8
Crudité with hummus and dip	\$5	Artisan cheese board, crackers	\$9
Basket of corn chips, pico de gallo	\$3	Finger sandwiches assorted fillings	\$9
Cold cuts, sliced cheeses, assorted rolls, condiments	\$8	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$11

## FAIRWAY AFTERNOON RECEPTION PACKAGE \$28

Finger sandwiches with assorted fillings (3 pieces per person)

Crudité with hummus and dip

Sliced fruit platter

Assorted dessert squares

Freshly brewed regular and decaffeinated coffee and tea



# RECEPTION PACKAGES

minimum order 30 people for each selection, prices listed are per person



## SILVER RECEPTION \$34 PACKAGE

Placed Hors d' Oeuvres  
(allows for 8 pieces/person)

Chicken satays  
Vegetarian spring rolls  
Mushroom vol-au-vent  
Classic bruschetta

Platters:

Basket of corn chips  
Pico de gallo  
Sliced seasonal fresh fruit  
Crudit  with hummus and dip

## GOLD RECEPTION \$60 PACKAGE

Passed and/or Placed  
Hors d' Oeuvres  
(allows for 12 pieces per person)

Tuna poke  
Chicken satays  
Vegetarian spring rolls  
Mushroom vol-au-vent  
Fried hazelnut brie wedge  
Panko-crusted tiger prawns

Platters:

Potato chips  
Onion dip  
Sliced seasonal fresh fruit  
Crudit  with hummus and dip  
Artisan cheese board, crackers  
Warm artichoke dip

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## PLATED DINNER

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minimum 10 guests

Select the same starter, entrée and dessert for all guests.

Please enquire if you wish to offer additional entrees to your guests.

The price of a 3 course meal is based on the entrée you select.

Add enhancements to make a 4 or 5 course meal, with additional costs.

Dietary needs will always be accommodated.

Assorted Fresh Rolls and Butter

### **STARTER**

Tuscan greens, carrot, cucumber, tomato, citrus vinaigrette

Caesar salad, roasted garlic, anchovy, brioche croutons, shaved Grana Padano

Mixed baby greens, shaved fennel, shaved red onion, goat cheese, spiced pecan, blood orange vinaigrette

Beet salad, orange segments, roasted beets, arugula, radish coins, shaved beets, caraway apple cider vinaigrette





# PLATED DINNER CONTINUED

## ENTRÉE

All entrees are served with fresh seasonal vegetables and mashed potato unless otherwise stated

Korean rice bowl, marinated tofu, Korean BBQ sauce, bok choy, peppers, red onion, cabbage, carrots, rice, spiced cashews, black sesame	\$49
Roasted Chicken Breast, forest mushroom ragout	\$56
Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus	\$56
Whiskey Maple Salmon, mango papaya salsa	\$58
Blackened Salmon, roasted corn salsa, pineapple butter	\$58
Grilled New York Steak, wild mushrooms, peppercorn demi	\$60
Mustard Crusted Beef Tenderloin, panko, Robert sauce	\$72
Rack of Lamb, herb crusted, grainy mustard, rosemary jus (in advance only)	\$73
Add 3 sautéed prawns to any entrée for all guests	\$13

### Additional Entrée Options:

Please communicate your entire menu to the catering office BEFORE you ask your guests which entrée they would like.

#### Choice of entrée on the night of your event 10–30 guests:

For this option, we will provide a printed menu at each place setting.

If you have between 10 – 20 guests, select 1 salad, up to 3 entrees, and 1 dessert for all guests for an additional \$7/person.

If you have between 10– 30 guests, select 1 salad, up to 2 entrees, and 1 dessert for all guests for an additional \$5 /person.

#### Choice of entrée 14 days in advance: Required if over 30 guests. Optional for 10–30 guests:

The host must advise the catering office of their assigned seating using table numbers on the provided floor plan. The host must also advise the catering office with the names of each guest and their entrée selection 14 days in advance of the event. A name card with an entrée selection indicator is to be provided and placed by the host on all settings 30 minutes before guest arrival. If you wish to offer a choice of up to 3 entrees in advance, an additional \$5 / person will apply.

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# PLATED DINNER

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minimum 10 guests

Select the same starter, entrée and dessert for all guests.

Please enquire if you wish to offer additional entrees to your guests.

The price of a 3 course meal is based on the entrée you select.

Add enhancements to make a 4 or 5 course meal, with additional costs.

Dietary needs will always be accommodated.

## ENHANCEMENTS: 4 OR 5 COURSES

Tuscan Tomato Basil Soup, cheddar crostini, smoked olive oil	\$8
Roasted Butternut Squash Soup, truffle oil, crispy chickpeas	\$8
Short Rib Penne, cream, Grana Padano, parsley, walnuts	\$13
Smoked Salmon Penne, fennel cream, dill	\$9.5
Prawn Cocktail, 3 jumbo prawns, Marie rose sauce, lemon	\$14
Crab Cake, smoked onion remoulade, arugula, chili oil	\$18

## DESSERT

Lemon Tart, fresh berries, Chantilly cream, mint
Warm apple cake, caramel drizzle, vanilla ice cream
New York Cheesecake, salted caramel, pecan praline
Dark Chocolate Passion Ganache Cake, mango coulis, citrus jelly
Gluten Free Chocolate Cake, white chocolate mousse, raspberry puree
Freshly brewed regular and decaffeinated coffee and tea



# FRASER VALLEY BUFFET

minimum 45 guests

Selection of fresh baked rolls

\$62

## SALADS

Seasonal greens with assorted dressings

Caesar Salad, roasted garlic, anchovy, brioche croutons, parmesan

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

## PLATTER

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

## HOT ENTRÉES

Seasonal vegetable medley

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Chefs selection Vegetarian Pasta

Roasted chicken supreme, wild mushroom, marsala jus

Roasted salmon, red pepper cream, tomato chutney

## DESSERT

Chefs' selection of cakes, tarts, assorted desserts

Freshly brewed regular and decaffeinated coffee and tea

# WEST COAST BUFFET

minimum 50 guests

Selection of fresh baked rolls

\$75

## SALADS

Seasonal greens with assorted dressings

Greens, apple, dried cranberry, red onion, pumpkin seeds, goat cheese, honey Dijon vinaigrette

Spinach, red onion, gem tomato, roasted almonds, goat cheese, raspberry vinaigrette

Beets, arugula, goat cheese, pecans, blood orange vinaigrette

## PLATTERS

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Antipasto Platter

## HOT ENTRÉES

Roasted beef striploin, port demi, horseradish, Dijon mustard (chef to carve, \$150 fee)

### Choice of two:

Seasonal vegetable medley

Rice Pilaf

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

### Choice of two:

Vegetarian Cheese Tortellini

Herb crusted breast of chicken, wild mushroom demi

Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus

Roasted salmon, red pepper cream, tomato chutney

Whiskey maple salmon, gluten-free soy, mango papaya salsa

## DESSERT

Chefs' selection of cakes, tarts, assorted desserts

Fresh sliced seasonal fruit

Freshly brewed regular and decaffeinated coffee and tea

# GRANDVIEW DINNER BUFFET

minimum 75 guests

Assorted artisan breads with herb butter

\$83

## SALADS

Goats in a garden, greens, poached pears, fig, arugula, spinach, goat cheese, balsamic vinaigrette, candied pecans

Spinach, red onion, gem tomato, roasted almonds, goat cheese, raspberry vinaigrette

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Roasted beet salad, arugula, goat cheese, spiced pecans, blood orange vinaigrette

Mediterranean couscous salad, cucumber, peppers, onions, tomato, olives, herbs, lemon vinaigrette

## PLATTERS

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments

Smoked salmon lox, Candied BBQ Salmon

Marinated mussels and clams

Prawn Cocktail, Marie rose sauce, lemon

## HOT ENTRÉES

Pepper crusted prime rib, au jus, Dijon mustard, horseradish (chef to carve, \$150 fee)

### Choice of two:

Seasonal vegetable medley

Rice Pilaf

Yukon mashed potatoes

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

### Choice of three:

Cheese Tortellini

Squash Ravioli

Aloo gobi, potatoes, cauliflower, and Indian spices

Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus

Herb crusted breast of chicken, wild mushroom demi

Roasted Chicken Breast, forest mushroom ragout

Blackened Cod, roasted corn salsa, pineapple butter

Whiskey maple salmon, gluten-free soy, mango papaya salsa

Roasted salmon, red pepper cream, tomato chutney

## DESSERT – BLACK AND WHITE DISPLAY

A selection of white and dark chocolate cakes

Strawberries dipped in chocolate

Chef's selection of cakes and cheesecakes

Lemon and butter tarts, Individual mousse cups and Petit fours

Freshly brewed regular and decaffeinated coffee and tea



## VEGAN BUFFET

minimum 50 guests

\$65

Naan Bread

### SALADS

Seasonal greens with assorted dressings

Greens, apple, dried cranberry, red onion, pumpkin seeds, lemon poppy seed vinaigrette

Roasted beet salad, arugula, spiced pecans, blood orange vinaigrette

Quinoa, dried cranberry, dried apricot, cucumber, cilantro, mango vinaigrette

### PLATTER

Antipasto platter of grilled vegetables, herb vinaigrette marinated

### HOT ENTRÉES

Seasonal vegetable medley

Rice pilaf

Aloo gobi, potatoes, cauliflower, and Indian spices

Rigatoni pomodoro, marinara, zucchini, tomatoes, basil, spinach, olive oil

Dal Makhani

### DESSERT

Fresh Fruit platter

Raspberry chocolate cookies

Freshly brewed regular and decaffeinated coffee and tea

Add more to your vegan dessert selection, options may include  
chocolate peanut butter bars, chocolate cake, quinoa date squares

\$6

# BUFFET ENHANCEMENTS

Add any of the following enhancements to your buffet  
prices are per person



## HOT ENTREES:

Chef's Vegetarian pasta with homemade sauce	\$6
Herb crusted breast of chicken, wild mushroom demi	\$7
Roasted salmon, red pepper cream, tomato chutney	\$7
Beef short ribs with pearl onions, red wine jus	\$9

## CHEF CARVED:

(required chef fee \$150)

Striploin, Grainy Mustard	\$10
Pepper crusted prime rib of beef with natural pan juices	\$16

## DESSERTS:

Sliced fresh fruit platter	\$6
Chef's selection assorted vegan desserts	\$6
Upgrade your dessert selection to our black and white display	\$7

# LATE NIGHT CRAVINGS

Add the following to enhance your event  
placed at 10:00pm or earlier  
minimum order 25 people for each selection  
prices are listed per person unless otherwise stated  
based on appetizer-sized portions  
Minimum order of 2 dozen for wings

## DISPLAYED SELECTIONS

Poutine bar, fries, cheese curds, roasted pan gravy	\$7	Selection of cold cuts, sliced cheeses, condiments and assorted rolls	\$8
Queso Fundido, peppers, cheddar, tomato, chorizo, tortilla chips	\$8	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$11
Beef sliders (2 per person) and fries	\$9		
Chicken Wings, Lime & Pepper			\$30 per dozen





# FROM THE BAR

**HOST BAR:** The host pays for all consumed beverages. A bartender is complimentary if consumption exceeds \$350. If \$350 is not achieved a bartender fee of \$150 will apply. Applicable taxes & service fees are not included in host bar prices.

**CASH BAR:** Guests are responsible for paying for their own beverages. Payment includes credit, debit and cash. A Bartender is complimentary if consumption exceeds \$350 minimum or a Bartender fee of \$150 will apply to the host. A price list will be displayed at the bar on the night of your event. Service charge is not included in cash bar prices. Cash bar prices are inclusive of taxes.

## BAR BEVERAGES

Liquor per ounce	\$8
Caesar / Long Island Iced tea	\$8.5
Domestic beer	\$6.5
Cider	\$7.75
Import beer	\$7.5
IPA	\$7.5
Domestic white wine, Jackson Triggs Sauvignon Blanc VQA	\$30
Domestic red wine, Jackson Triggs Cabernet Sauvignon VQA	\$32
Imported white wine	\$41
Imported red wine	\$38
Assorted soft drinks	\$3
Assorted juices	\$3.5
Non-alcoholic beer	\$5



## BAR CONTINUED



### ADDITIONAL BEVERAGES

Alcoholic punch, rum or vodka (5 liters, 30 glasses)	\$150
Champagne punch (5 liters, 30 glasses)	\$165
Sangria (5 liters, 30 glasses)	\$175
Mimosa (5 liters, 30 glasses)	\$175
Non-alcoholic punch (5 liters, 30 glasses)	\$75
Sparkling apple juice 710 ml, per bottle	\$15
Loxton non-alcoholic red and white wine, per bottle	\$25
Perrier sparkling water 330 ml	\$4.25
Perrier sparkling water 500 ml	\$7.5
Freshly brewed regular and decaffeinated coffee, assorted teas	\$3.5

# WINE LIST



## WHITE & ROSE

Jackson Triggs Sauvignon Blanc VQA British Columbia \$30

Josh, Pinot Grigio California \$41

Kim Crawford, Sauvignon Blanc New Zealand \$42

Burrowing Owl Chardonnay British Columbia \$43

Quails Gate, Riesling British Columbia \$37

Quails Gate Pinot Gris British Columbia \$43

Quails Gate, Rose British Columbia \$41

William Fevre, Chablis France \$65  
Cellar selection subject to availability

## SPARKLING

Ruffino Prosecco, Italy \$42

## RED

Jackson Triggs Cab Sauvignon VQA, British Columbia \$32

Masia Tempranillo Spain \$38

Meiomi, Pinot Noir California USA \$61

J Lohr Seven Oaks Cab Sauvignon California USA \$56

Decero, Cabernet Sauvignon Argentina \$46

Burrowing Owl, Merlot British Columbia \$45

Burrowing Owl Syrah British Columbia \$56

Burrowing Owl Meritage British Columbia \$69

## CHAMPAGNE

Moet & Chandon Brut France \$130

Wines are subject to availability. Ordering is completed two weeks before your event, you may be notified one week before if wines are unavailable. We will then make recommendations for substitutions.

# AUDIO & VISUAL LIST

## AVAILABLE IN FRASER BANQUET ROOM ONLY

120" projection screen (bring your own LCD projector, cables, laptop)	complimentary
120" screen & ceiling mounted LCD projector, HDMI connection (bring your own laptop/adaptors)	\$140
65" monitor, HDMI connection or USB with only photos (located beside fireplace)	\$75
Microphone and Podium	complimentary
Wireless Lapel or Handheld Microphones, Wired Microphones	\$35
6 Channel Mixer (required for more than 1 wired mic) For multiple microphone needs please inquire	\$45

## CREEKSIDE ONLY

82" monitor screen HDMI connection (bring your own laptop/adaptors)	\$75
Conference phone	\$35

## ANY ROOM

Flip Chart paper, markers, stand	\$25
Photocopies	\$0.25

