



Barquets + Events



Let us help you meet and celebrate!

Vaulted ceilings and full length windows overlooking the scenic views of our golf course are sure to impress your guests. We can accommodate business meetings and groups of various sizes with plated, buffet and cocktail style meals and various bar options available for your guests. You will enjoy the creativity and culinary expertise of our Chef and his team as he delivers a meal to be remembered.

Our dedicated team will work with you to create a memorable event. We will oversee all of the details, so you are able to relax and celebrate the occasion with your guests.

Reception services include venue set up & take down, service and bar staff, complimentary white or black tablecloths, white, black, blue or cranberry napkins and skirting, all dishware, cutlery & glassware.

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 stunning facilities.

**Cheryl Stecko, EVENTS COORDINATOR
events@kelownagolfandcountryclub.com**

250-762-2531 ext. 226

Torrey Pines Room

The Torrey Pines Room seats 20 in a U shape or 32 in 2 rows, our event team can customize the room to meet all your requirements; whether your event is a small business breakfast, luncheon, or a small business 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 business meeting. A minimum of 10 guests are required.

Torrey Pines Plated Breakfast, Lunch, or Cocktail Reception Package:

3 Hour Meeting - \$100

All Day Meeting - \$150

Add a mingle room or buffet room - \$100

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 approximately 8 guests at a round table. 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 business luncheon, or a small business dinner, 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 Plated Breakfast, Lunch, or Cocktail Reception Package:

3 Hour Meeting - \$175

All Day Meeting - \$275

Any furniture removal will be subject to an additional \$150 Room Fee.

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.

Room Layout Options

Kelowna Golf and Country Club has a unique ability to set our meeting and conference space in many different ways to ensure your guests and presenters are satisfied.

Please review the options below, if you require any assistance please do not hesitate to contact us at your convenience.

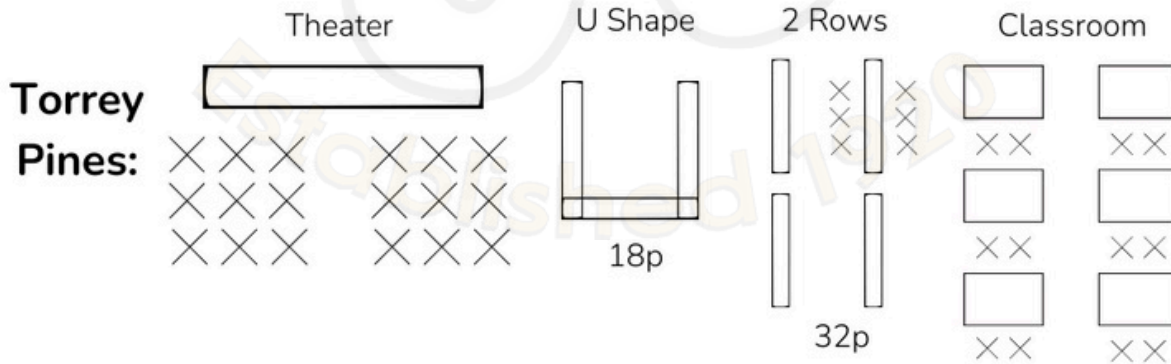
Recommended Group Sizes

Torrey Pines Room:

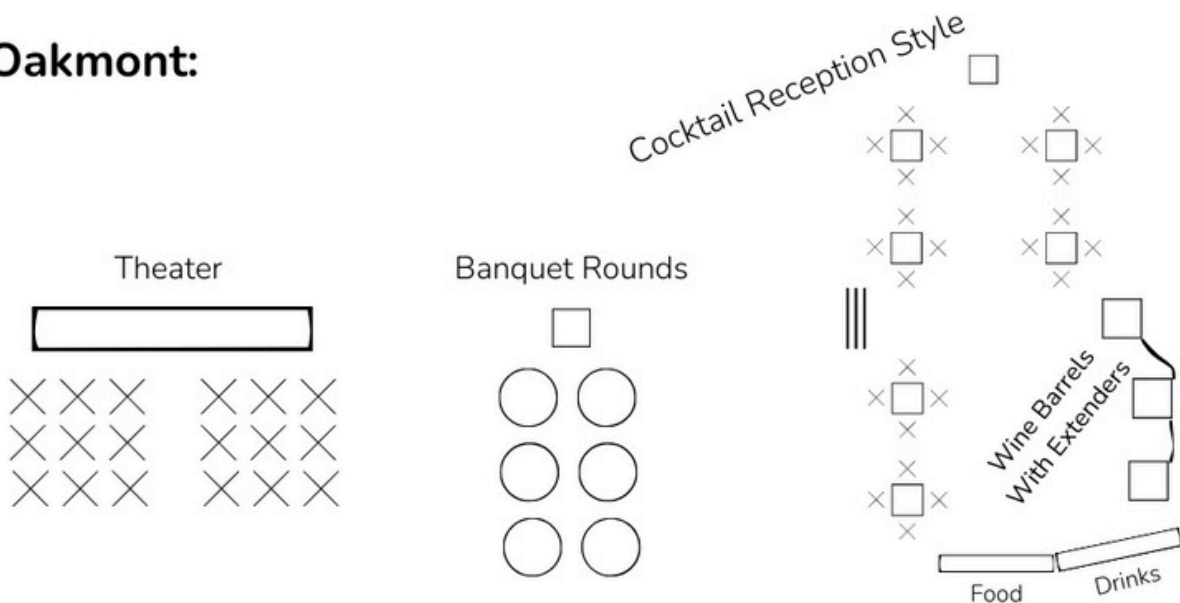
- Theatre - 50 Seats
- Classroom - 24 Seats
- U-Shape - 22 Seats
- Banquet Rounds - 32 Seats

Oakmont Room:

- Theatre - 100 to 150 Seats
- Classroom - 40 Seats
- U-Shape - 36 Seats
- Banquet Rounds - Up to 96 Seats



Oakmont:



Event Additions To Make Your Event A Success!

Champagne Greeting:

Greet your guests with a glass of Sparkling Champagne as they walk through the doors. \$35 per bottle. We also offer a delicious non-alcoholic Red Raspberry Sparkling Champagne for \$12 per bottle.

Themed Drink Greeting:

Greet your guests with a festive, fun vodka based drink to get the party started! \$6.75 per person. We also offer a non-alcoholic version for \$4 per person. Please ask about our other festive, fun "greeting drinks".

Reception Wine Greeting:

Greet your guests with a glass of our delicious Okanagan Red or White Wine starting at \$8 per glass.

Non Alcoholic Punch Greeting:

0-100 \$95

100-150 \$150

Champagne greeting size only, not continuous pours.

Logo Projection: \$75.00

Project your logo or fun saying on the ballroom ceiling. All your guests will see your cool company logo, or employee thank you projected on the ceiling. This is a fun add to any party and it will certainly wow your guests.

AV Equipment Rental: \$100

KGCC will provide the screen, projector, and extension cords. Any technical difficulties that occur during your event will NOT be the responsibility of KGCC. We do NOT provide any set-up or running of the equipment we provide. It is your responsibility to try the equipment before the event so everything runs smoothly (please contact the club to set up a time).

Overhead Twinkling White Lights for the Main Ballroom: \$100

We will put up and take down these great sparkling lights that will add a lot of festive flavour to your room.

Putting Contest: \$100

Try your skill at putting before dinner! Each guest gets 3 chances (you can do it at the front door as a fun icebreaker) and then have the putt off later in the night! This is a fun way to get the party started! We provide the setup, right and left handed putters, score sheet and the balls for the event. You provide the prize and the score keeper! Great way to surprise your friends with a good putt and have a laugh at the same time!

More Event Additions To Make Your Party Spectacular!

Decorated Room: \$100

Let us do the work for you! We will decorate your party room and tables with beautiful in-house decorations and any décor you would like to add. This add-on is sure to take the stress away from you and your staff. We will set up and take down all the decorations so you can enjoy your party without worries. Additional rooms \$50 each.

Photo Booths:

KGCC Gold Shimmery Back Drop with Fun Props - \$100.

\$50 deposit will be taken for damaged or lost items. Please ask for more details.

- Luxury Photo Booth Rentals: Hayley 250-212-1568.
- Okanagan Photostar Photo Booth: Malcom 250-826-7627
- Oh Snap Travelling Photo Booth: Brianne McVean 250-808-3702

Magicians:

- Magic by Greg. Greg goes from table to table 250-491-9112.
- Ryan Michael: 780-931-6174

Florist:

Creations by mom & me: 250-860-8165

Add some charm to your party by calling Funky Petals: 778-760-9353

Safe Rides Home:

Bill the Bus Driver can take busloads of 24 guests at a time:
250-762-9951.

Sweet Treats: Birthday, Anniversary, Wedding, Call "cake for breakfast"

Kaylah - 250-469-4172

Floor & Cake - 250-718-5215

Gorgeous, delicious cakes including bday & wedding

Safe Ride Home Vouchers are available by calling your local cab company and you can hand them out to your staff or friends.

Music

Front Door Singers and Musicians:

Impress your guests with the sound of music as you walk into our beautiful country club.

- Tiera - Will bring in a portable piano and play beautiful background music as your guests enter and mingle. 250-878-1779.
- Black Cat Soul - blues duet for background dinner music. 250-801-0143
- James Hayz - Smooth Blues Music for your guests to enjoy. 250-801-0143. \$300 / 3 hrs.
- Johnny V. - Plays a variety of local hits. Wedding singer 250-808-8378.
- Bruce - Oldies, soft rock, Hawaiian. Excellent for background music. 250-470-2894.
- Curves and Edges - Amazing 2 girl show. They play dance music and can take requests to make a great party. 250-863-1354.

DJ's and Musicians:

- Jordan DJ Spinalshift (excellent) 250-979-8484 events & wedding.
- Jeff Piatitelli - 250-863-8583.
- Brian Mack - Excellent DJ. 250-863-0865.
- Raan Berry - Excellent Musician/ band. 250-868-7680.
- DJ Haymaker - 250-464-2424.
- DJ Pynappels - 250-469-1414.
- DJ Krucial K - 778-755-5333.

Breakfast Selections



KGCC Breakfast Buffet \$27 (Minimum 25 guests)

Farm Fresh Scrambled Eggs

Crisp Bacon

Grilled Sausage

Hash Brown Potatoes

Buttermilk Pancakes/French Toast
or Waffles

House-Made Scones

Fresh Baked Muffins

Assorted Danish

Seasonal Fruit

Assorted Jams, Honey, Peanut Butter

Light Start Continental Buffet \$15

Freshly Baked Scones / Muffins

Bagels with assorted Jams and whipped cream cheese

Assorted Danishes

Add:

Fresh brewed coffee bar including decaffeinated coffee and an assortment of teas \$17 per pot or \$5 per person

Plate Served Golfer's Special Breakfast \$21



(up to 25 guests)

Farm Fresh Scrambled Eggs

Crisp Bacon

Grilled Sausage

Hash Brown Potatoes

Seasonal Fruit

Toast and Assorted Jams, Honey,
and Peanut Butter

Fresh Brewed Coffee Bar, including
Decaffeinated Coffee, assorted teas
available for \$5 per person or \$17 per pot.

Coffee Breaks & Afternoon Refreshers

Freshly Baked Cookies	\$4 (2 per person)
Freshly Baked Butter Tarts	\$6 (2 per person)
Freshly Baked Muffins, Scones, or Pastries	\$4 (1 per person)
Fresh Fruit	\$10 per person
Assorted Sweets	\$10 per person
Fresh Brewed Coffee and Decaffeinated Coffee	\$17 per pot
Red Rose Tea/ Herbal Tea	\$5 per person

Assorted Pop, Juices, and Spirits Available Upon Request

Lunch Selections

All buffets are a minimum of 25 guests

Whole Sandwich with Soup OR Salad \$19

Choose ONE of the following fillings:

Egg Salad
Tuna Salad
Turkey Salad
Shaved Beef
Black Forest Ham & Cheddar Cheese
Cappocollo Ham & Mozzarella Cheese

Served with a choice of:

Soup of the Day
OR
Tossed Organic Baby Greens with
Extra Virgin Olive Oil Vinaigrette

*Please note - all guests will get the same sandwich and same side.

Soup, Salad, Sandwiches and Sweets \$21

Assorted, Quartered Sandwiches
Crock of Home-made Soup Du Jour
Mixed Greens with Assorted Dressings
Homestyle Sweets (2 per person)

Build Your Own Sandwich \$25

Selection of Cold Meats
Sandwich Fillings
Sliced Cheese
Crock of Home-made Soup Du Jour
Mixed Greens & Assorted Dressings

Fresh Baked Breads
Assorted Artisan Buns
Selection of Condiments
and Relishes
Homestyle Sweets (2 per person)

Fresh Brewed Coffee Bar, including Decaffeinated Coffee, assorted tea available for \$5 per person or \$17 per pot.

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).

***Please note - each guest will get the same starter, same entrée, same sauce, same rice or potatoe, mixed greens with extra virgin olive oil vinaigrette with herb focaccia bread**

All Plated Lunches come with either salad and main OR main and chef's dessert

Roast Turkey \$37

Tender Roasted Turkey
Rich Pan Gravy
House-made Stuffing,
piped potatoes,
mixed vegetables and Cranberries

Roast Pork Tenderloin \$37

Served with Garlic Jus.

Boneless Chicken Breast \$37

Served with your choice of:
Lemon Herb Cream Sauce OR
Wild Mushroom Sauce
with Rosemary

West Coast Salmon Fillet \$43

Served with your choice of:
Sun-Dried Tomato Basil Butter
Lemon Blueberry Butter

***GF or Dairy free sauce available upon request.**

Add Ons + Events

Herbal Teas: \$5 per person or \$17 per pot

Artisan Pop or Sparkling Water: \$4 per person

Beer, Wine, and Alcoholic Beverages available upon request.

Lunch Buffets

(Served from 11:30-2pm)

All buffets are a minimum of 25 guests

Cold Selection

Available with all Lunch Buffets

Assortment of Seasonally Fresh Salads including our popular Caesar Salad with asiago cheese and smoked bacon bits, and Tossed Market Greens with chef's choice seasonal dressings

Salad Bar and Soup \$22

Condiments
Dill Pickles, Kalamata Olives
Stuffed Manzanilla Olives
Fire Grilled Flatbread
Greek House Tzatziki Dip and Hummus



Build Your Own Taco \$27

Warm Flour Tortillas
Seasoned Ground Beef
Lettuce, Sour Cream, Salsa
Grated Cheese, Diced Tomatoes
Banana Peppers, Jalapenos, Onions



Greek Buffet \$27

Condiments, Kalamata Olives
Sweet Pickles
Stuffed Manzanilla Olives
Fire Grilled Flatbread
Greek House Tzatziki Dip
Hummus
Souvlaki Chicken



Lunch Buffets Continued...

Assorted Flatbread Pizza \$26

BBQ Chicken
Pepperoni
Mediterranean
Margherita

Chef's Choice Pasta \$26

Tossed with Extra Virgin Olive Oil, Basil, and Garlic
Tomato Meat Sauce
Asiago Cheese
Grilled Garlic Toast

Beef on a Bun \$27

Roasted Canadian Top Round of Beef
Garlic and Herb Jus
Baked Potatoes
Maple Baked Beans

Add:

Fresh Brewed Coffee Bar, including Decaffeinated Coffee,
assorted tea available for \$5 per person or \$17 per pot.

OR Add Dessert \$5 per person



Reception Selections

Cocktail Reception Menu #1 \$27

Assorted domestic and imported cheese mirror garnished with fresh fruit

Artisan cracker variety

Selection of fresh raw vegetables with a variety of savoury dips

Fresh tomato bruschetta with a basket of toasted crostini

Cocktail Reception Menu #2 \$27

Assorted domestic and imported cheese mirror garnished with fresh fruit

Artisan cracker variety

Selection of fresh raw vegetables with a variety of savoury dips

Assorted decorated sweet tray

Cocktail Reception Menu #3 \$30

Assorted sandwiches with an assortment of pickles, onions and vegetable garnish

Selection of fresh vegetables with a variety of savoury dips

Assorted decorative sweet tray



Reception Menus Continued...

Deluxe Cocktail Reception Menu #4 \$35

Assorted domestic and imported cheese mirror
garnished with fresh fruit
Artisan cracker variety
Selection of fresh vegetables with variety of savoury dips
Indonesian chicken sate (skewered chicken breast marinated
with sweet soya, garlic, and ginger, with a peanut sauce)
Mini spanakopita
Crispy vegetable spring rolls
Assorted decorative sweet tray

Deluxe Cocktail Reception Menu #5 \$45

Imported and select cheese mirror garnished with fresh fruit
and an artisan cracker variety
Selection of fresh vegetables with variety of savory dips
Assorted decorative sweet tray
Coconut breaded prawns
Crispy vegetable spring rolls
Mini spanakopita
Indonesian chicken sate (skewered chicken breast marinated
with sweet soya, garlic, and ginger, with a peanut sauce)
Pork and vegetable gyoza and Indian curried meatballs
Golden ale battered shrimp
Assorted condiments and dips



Add Ons

Fresh Brewed Coffee and Decaffeinated Coffee:
\$5 per person or \$17 per pot

Tea and Herbal Teas:
\$5 per person or \$17 per pot

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. Initial _____**

Midnight Snack Menu

To Be Enjoyed Anytime After 10pm

Assorted Fresh Tomato Bruschetta (With a Basket of Toasted Crostini)	\$9 per person
Domestic and Imported Cheese Tray (With Artisan Crackers, Fruit, and Garnish)	\$12 per person
Assorted Quarter Cut Sandwiches (With Assorted Pickles, Caramelized Onions, Olives, and Vegetable Garnish)	\$11 per person
Poached Prawns	\$4 per person
Hummus and Tzatziki with Naan Bread	\$8 per person
Corn Tortilla Chips with Salsa and Sour Cream	\$8 per person
Assorted Fresh Vegetable Tray	\$11 per person
Assorted Fresh Fruit Tray	\$11 per person
Assorted Sweets	\$11 per person

Quantities ordered are to be **NO LESS** than 1/2 the attendees present at your event. Food items are **NOT PERMITTED** to leave the venue during or after the event.





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 or Caesar Salad or Mixed Greens with Herb Vinaigrette

***Please note - each guest will get the same starter, same main, same sauce, same rice or potatoes, and same dessert.**

Roast Turkey Dinner \$49

Tender Roasted Turkey served with rich pan gravy, house-made savory stuffing and cranberries.

Boneless Chicken Breast Dinner \$48

Served with your choice of:

Lemon-Herb Cream Sauce

Wild Mushroom Sauce with Rosemary

Roasted AAA Canadian Beef \$50

Prepared Medium with Pan Gravy



Plate Served Dinner Selections Continued...

Roast Pork Loin Dinner \$48

Served with roasted garlic and herb jus.

Pork Tenderloin \$48

Served with your choice of:

Roasted Garlic and Herb Jus

Wild Mushroom Gravy with Rosemary

Salmon \$54

Served with your choice of:

Sun-Dried Tomato Basil Butter

Lemon Blueberry Butter

Slow Roasted AAA Canadian Prime Rib \$60

Prepared medium with fresh Thyme Jus and horseradish

***GF or Dairy free sauce available upon request.**

Buffet Dinner Selections

All buffets are a minimum of 25 guests

All Buffet Dinners include:

A chef's salad assortment featuring our build your own caesar salad featuring house made crutons, savoury asiago cheese and smoked bacon bits, tossed salad with extra virgin olive oil vinaigrette and chef's choice seasonal dressing, chef's potatoe and rice pilaf, seasonal mixed vegetables

All Buffet Dinners also include a beautiful dessert selection, freshly brewed Cherry Hill coffee, decaffeinated coffee and Red Rose tea.

Traditional Turkey Dinner \$51

Nugget vegetables raspberry vinaigrette medley (not ranch)

Beef & Chicken Buffet \$55

Grilled Boneless Chicken Breast with Chasseur (White Wine Mushroom Sauce)

Roast Top Round of Canadian Beef with Pan Gravy

Beef & Turkey Buffet \$57

Roast Top Round of Canadian Beef with Pan Gravy

Roast Turkey with Savory Stuffing, Pan Gravy and Cranberries

Salmon & Turkey Buffet \$63

Roast Turkey with Savory Stuffing, Pan Gravy and Cranberries

Baked BC Salmon Fillet with Sun-Dried Tomato-Basil Butter

Buffet Dinner Selections Continued...

Prime Rib & Chicken Buffet \$63

Grilled Boneless Chicken Breast with Chasseur
(White Wine Mushroom Sauce)

Slow Roasted Prime Rib of Canadian Beef prepared medium
with fresh Thyme Jus and Horseradish.

Prime Rib, Salmon & Turkey Buffet \$73

Slow roasted Prime Rib of Canadian Beef prepared medium
with fresh Thyme Jus and Horseradish

Baked BC Salmon Fillet with Sun-Dried Tomato-Basil Butter
Roast Turkey with Savory Stuffing, Pan Gravy and Cranberries



Wine List:

White By The Glass Bottle Only

Pinot Gris, Peller Estate
6oz. \$8 / 9oz. \$11 / Liter \$32.5
Pinot Gris, 50th Parallel
6oz. \$9 / 9oz. \$12 / Bottle \$36
Sauvignon Blanc, Red Rooster
6oz. \$9.5 / 9oz. \$12.5 /
Bottle \$36
Chardonnay, Quails Gate
6oz. \$11 / 9oz. \$12.75 /
Bottle \$45

Red By The Glass

Cab Sauvignon, Peller Estates
6oz. \$8 / 9oz. \$11 / Liter \$32.5
Malbec, Moraine Estates
6oz. \$9 / 9oz. \$12 / Bottle \$36
Cabernet Sauvignon, 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 \$39

Kitsch Chardonnay \$45
Cloudy Bay, Sauvignon Blanc \$58
Cedar Creek, Pinot Gris \$48
Quails Gate, Chasselas \$42
William Ferve, Chablis \$60
Black Sage, Cab Franc \$45
Rust Co Zinfandel \$55
Burrowing Owl Cab Sauv \$58
Quails Reserve, Pinot Noir \$85
Screaming Frenzy Syrah \$45
Bonanza, Cab Sauv \$60
Banfi Brunello Di Montalcino \$85
Sandhill Barbera \$53
Bordeaux Superior Chateau Canada \$48



Beverage Selection:

Alcoholic Beverages:

Domestic Beer \$7

Import Beer \$8

Ciders / Coolers \$7

Bar Brand Liquor \$7

Premium Liquor \$8 to 10

Cocktails \$12 to \$15

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 to \$10

Coffee & Tea \$5

Herbal Tea \$5

Infused Water \$2 per person

Non-Alcoholic Punch:

0-100 People \$95

100-150 \$150



**Notes &
Questions:**



Banquets



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.

Thank you for booking at Kelowna Golf and Country Club. If you have any questions please contact:

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



Booking with Kelowna Golf and Country Club:

Outside Vendors are to adhere to a high level of service quality and accountability. It must be understood that Kelowna Golf and Country Club has the final say on any location decision.

Decorating: The event coordinator must be consulted regarding any display or signage to be used on the property.

Décor set up, take down, and removal of decorations is the responsibility of the guests. If you would like us to take down your decorations a charge of \$150 will be applied to your bill. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors, or ceilings.

Stick on name tags are forbidden in the Country Club for any event. Please use pin on name tags if you wish to identify your guests at your event. Please note there will be a \$150 clean up fee added to your bill in the event a stick on name tag is used.

Building Evacuation: Last call will be 11:30pm. We kindly ask that music is off at 12am and all guests vacate the venue by 12:30am. A \$250 fee will be applied to the final bill for any guests or vendors on site past 1:30am.

Liability: The Kelowna Golf and Country Club assumes no responsibility for any lost, stolen, or damaged articles left on site prior to, during, or following the event.

Music Fee: SOCAN (society of composers, Authors, and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform copyrighted music in public. The required license for an event with music will be charged based on the guidelines set out by SOCAN and the copyright act of Canada. This fee will be added to all invoices at the rates at the time of the event. For more information see "SOCAN Tariffs" online.

*Room décor, including tables, high top tables, chairs and any furniture which requires KGCC to empty our banquet room will be subject to a \$200 reset fee added to your final bill. *Tax and Gratuity will be applied to the final bill and all prices are subject to change.



Initial

Thank you for your booking!

Please email completed form to: events@kelownagolfandcountryclub.com.
For questions please call Cheryl at: (250) 762-2531 ext. 226

Thank you for booking your event with the Kelowna Golf and Country Club!!!

Please email the following information to Cheryl in the events department to confirm your booking.

Date of event _____

Number of attendees: _____ (Your final billing number is due 2 weeks prior to your event)

Arrival time: _____

Dinner Time: _____ Menu Choice: _____

Wine service? Yes / No

Wine selection: _____

Greeting drink Yes / No Details _____

Dietary needs. Please attach list for our chef.

Twinkle Light Rental Yes / No

Gift Table: Yes / No Speeches: Yes / No Dancing: Yes / No

DJ or Band: _____

Podium/Mic Yes / No

AV Rental Yes / No

Room Rental Price \$ _____

Room Decorating _____

Other _____

Who will be paying the night of the event? _____

Method of Payment: Cash Cheque Debit

Credit Card # _____ Expiry _____ CVS # _____

Member Account Number _____

Member Name _____

Today's Date _____ Signature _____

*A 2% service charge will be applicable for ALL credit card payments