

Weddings at
Quilchena
GOLF AND COUNTRY CLUB



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Dream Wedding



ALL FACILITY RENTALS INCLUDE THE FOLLOWING:

- ⇒ Catering Coordination which includes:
 - ⇒ Assistance selecting food and beverages and day of event supervision
 - ⇒ Assistance creating a floor plan and creation of custom lobby welcome sign
- ⇒ Round banquet tables (seats up to 8), rectangle tables and comfortable banquet chairs
- ⇒ Registration table, DJ table, gift table, cocktail tables, signing table and cake table
- ⇒ White table linens, matching linen napkins, cutlery, dinnerware and glassware etc.
- ⇒ Minor Décor package (round centerpiece mirror, clear glass votive and tea lights (2/table)
- ⇒ Raised platform for presentations, head table or live band
- ⇒ Coat room facilities (self-serve)
- ⇒ Facility set up, tear down and cleaning (excluding external décor)
- ⇒ Complimentary podium and microphone
- ⇒ Complimentary easels (2) for seating chart and photos
- ⇒ Covered outdoor patio (Arbutus / Fairway)
- ⇒ Complimentary guest wireless internet access, Free parking and Bride's Room (weddings only)

Ceremony & Reception



ARBUTUS ROOM

The Arbutus Room is the largest section of the main banquet rooms with an area of 1900 sq. feet including a built in dance floor, natural lighting from an entire wall of windows, a large covered balcony and built in bar.

FAIRWAY ROOM

The Fairway Room is the second section of the main banquet room with an area of 850 sq. feet with natural lighting and a large covered balcony.

ARBUTUS & FAIRWAY ROOMS COMBINED

When combined, the Arbutus and Fairway Rooms make an ideal venue for a wedding, dinner, tournament or large reception. With a wall of windows and a covered patio the rooms allow for an exceptional party atmosphere. Clear sightlines throughout with a built in dance floor, raised stage area, bar and an internal P/A system allow for an extremely versatile venue.

MOUNTAIN VIEW ROOM

The Mountain View Room is an ideal venue for board or committee meetings, small receptions and birthday parties. With an area of 530 sq. feet, the Mountain View Room includes wonderful natural lighting and a large private balcony.

DINING ROOM

The member's dining room overlooks the 9th and 18th greens and can be added to the Arbutus and Fairway Rooms to increase the capacity for large events up to 240 guests, depending on set up requirements. Restrictions apply. Minimum revenue requirements.

OUTDOOR GAZEBO CEREMONY

This outdoor space is ideal for a smaller wedding ceremony. Immediately adjacent to a small pond the gazebo has western exposure and views of the golf course. With seating for up to 80 guests the gazebo has direct access to the Arbutus and Fairway Rooms.

Facility Information

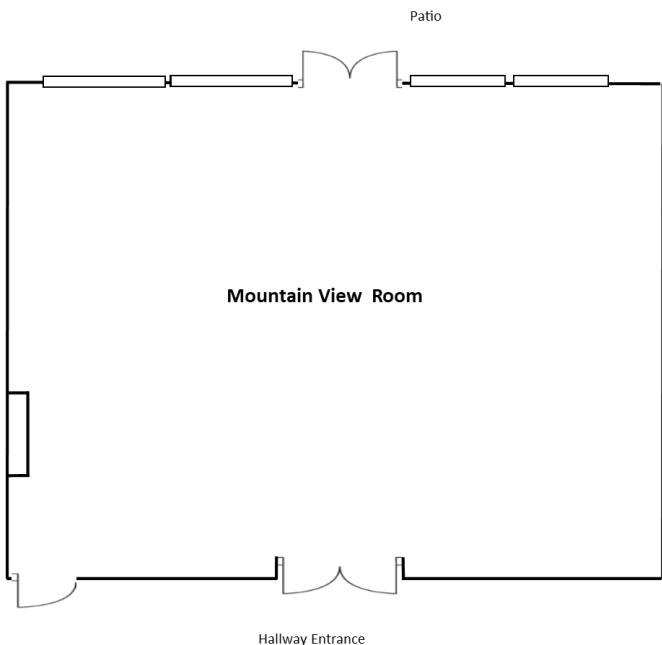
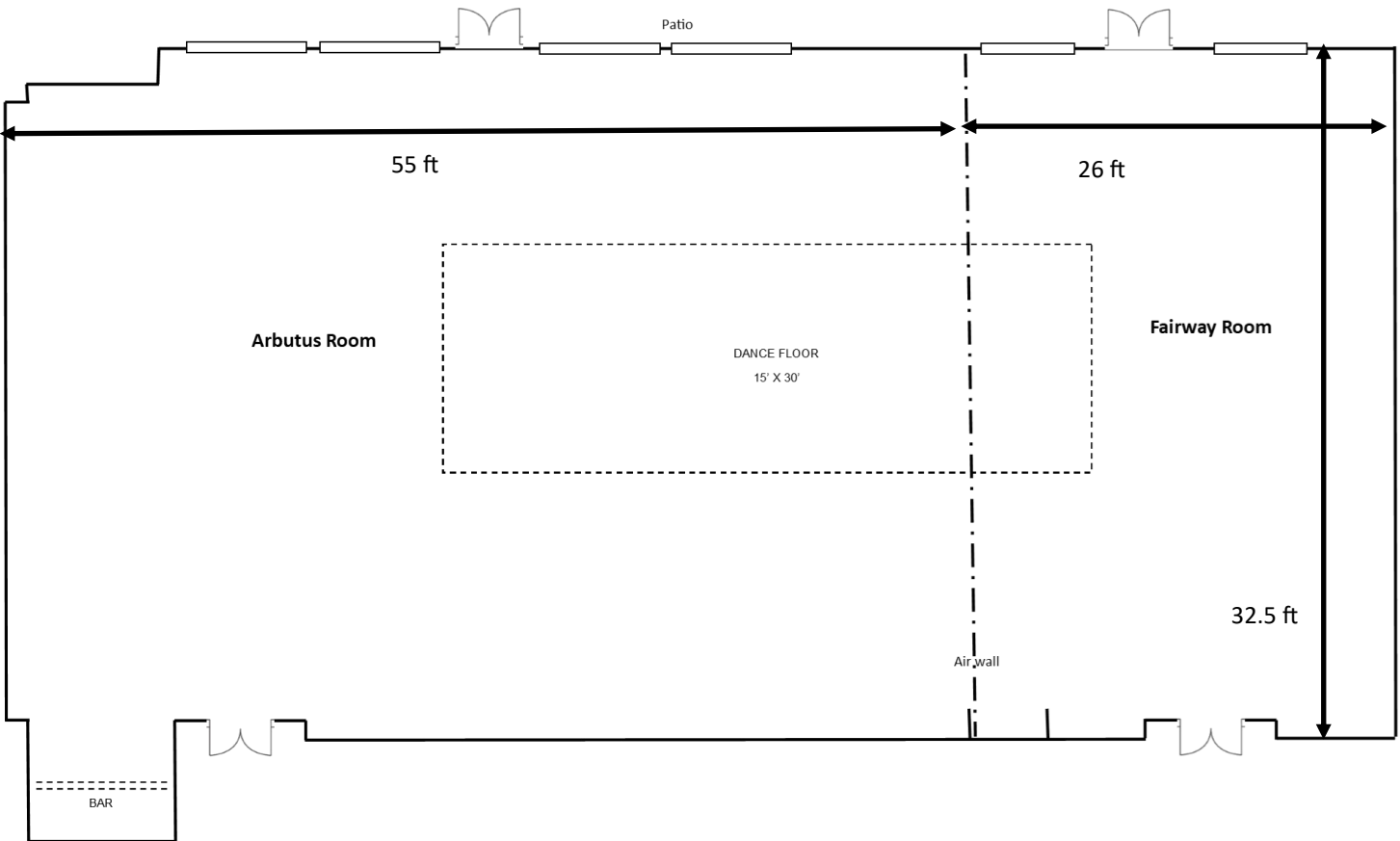
BANQUET ROOM CAPACITY, SIZE AND MINIMUMS

Set Up Requirements may limit capacity maximums	ARBUTUS AND FAIRWAY	ARBUTUS	FAIRWAY	MOUNTAIN VIEW	DINING ROOM	GAZEBO
Facility Rates	\$1200	\$800	\$500	\$400	\$2500	\$1000
Projector & Screen Rental	\$250 2 Projector 2 Screens 1 TV	\$225 2 Projector 2 Screens	\$100 1 Projector 1 TV	\$100 1 Projector 1 TV	N/A	N/A
Dinner Capacity	160 - 180	90-104	48	20 - 32	210	N/A
Dinner & Dance Capacity	150	90	N/A	N/A	180 - 200	N/A
Cocktail Style Reception	300	150	60	40	300+	100
Theatre Seating	200	120	60	50	200	80 seated /
Boardroom	45	35	22	16	N/A	N/A
Square Footage	2750	1900	850	530	4000	N/A

ADDITIONAL RENTALS

Piano	\$100.00
Karaoke with Projector and Screen	\$250.00
Karaoke with TV	\$150.00
Additional Audio Visual Requirements	Market Price
Chair Covers and Sash	\$8.00 up + \$75.0 Delivery & Setup

Floor Plans



Not to scale

Cocktail Receptions

PASSED CANAPÉS

Minimum order 2 dozen of each variety

Canapes are passed appetizers that are circulated through the room by servers or placed as platters or in chaffing dishes

HOT CANAPÉS

Vegetarian Spring Roll with Plum Dipping Sauce	\$35.00/dozen
Spanakopita with Tzatziki	\$35.00/dozen
Mini Vegetarian Samosa with Mango Chutney	\$35.00/dozen
Chicken and Vegetable Gyoza	\$35.00/dozen
Wild Mushroom Dumpling with soy Dipping Sauce	\$35.00/dozen
Coconut Prawns with Sweet Chili Sauce	\$42.00/dozen
Thai Chicken Satays Skewers with Peanut Sauce	\$42.00/dozen
Pulled Pork Sliders with Coleslaw	\$42.00/dozen
Grilled Beef Skewers with Demi	\$45.00/dozen
Maple BBQ Meatballs	\$45.00/dozen
Mini Beef Empanada	\$45.00/dozen
Beef Slider with Chipotle and Aged Cheddar	\$45.00/dozen
Crab Pops with Remoulade Sauce	\$45.00/dozen
Scallop and Shrimp Motoyaki	\$47.00/dozen



COLD CANAPÉS

Tuna and Avocado Crostini	\$35.00/dozen
Wild Mushroom Bruschetta	\$35.00/dozen
Tomato Bocconcini Skewers	\$40.00/dozen
Tomato Bruschetta	\$40.00/dozen
Whipped Ricotta Crostini with Prosciutto	\$40.00/dozen
Smoked Salmon Rose	\$47.00/dozen
Prawn Cocktail	47.00/dozen
Tuna Tartare in Mini Beetroot Cones	\$47.00/dozen
Shrimp Remoulade Sliders	\$47.00/dozen

Cocktail Receptions

Each platter is designed to serve a single portion for 50 guests/ 25guests.

Larger and smaller platters are available upon request.

Fresh Vegetable Crudités Platter <i>Ranch Dip</i>	\$250.00/ \$150.00
Seasonal Fresh Fruit Platter <i>Cantaloupe, honeydew, pineapple and other fruit in season</i>	\$285.00/ \$170.00
Grilled Vegetable Platter <i>Grilled Eggplant, Zucchini, Peppers, Asparagus and Marinated Artichoke</i>	\$310.00/ \$190.00
Assorted Meat Platter	
Cheese Platter <i>Special selection of fine cheeses and crackers</i>	\$375.00/ \$220.00
Charcuterie Platter <i>Special selection of fine cheeses, cured meats and crackers</i>	\$440.00/ \$250.00
California Roll Platter (120pcs/ 60pcs) <i>Pickled ginger, wasabi and soya sauce</i>	\$330.00/ \$200.00
Assorted Maki Platter (150pcs/ 75pcs) <i>48/24 California roll 48/24 salmon roll 24/12 tuna roll 30/15 cucumber roll, with pickled ginger, wasabi and soya sauce</i>	\$300.00/ \$180.00
Sashimi and Maki Platter (123pcs/ 60pcs) <i>36/18 California roll 24/12 salmon roll 24/12 tuna roll 18/12 cucumber roll 12/8 Tuna Sashimi 12/8 salmon Sashimi with pickled ginger, wasabi and soya sauce</i>	\$360.00/ \$210.00
Assorted Chef's Dessert Square Platter <i>Nanaimo Bar, Carrot Cake, Double Fudge Brownies, Butter Tart</i>	\$285.00/ \$165.00
Deluxe Chef's Choice Assorted Cake Selections <i>Mochaccino, Chocolate Cream, Red Velvet Cakes, Carrot Cake</i>	\$400.00/ \$225.00
Cocktail and Finger Sandwiches <i>Egg Salad/ Tuna Salad/ Ham and Cheese/ Smoked Turkey/ Roasted Vegetables</i>	\$13.00 / Guest
Chicken Tenders (80 pieces) & Fries	\$285.00
Whole Chicken Wings <i>Choice of sauce : Salt & Pepper, Teriyaki, Gachujang, Maple & Bourbon, BBQ sauce</i>	\$3.00 Each
French Fries	\$55.00 / Tray



Live Action Stations



Chef's Carving Stations

(add: \$150.00 Chef Attendant per station)

(minimum 25 guests)

Pork Porchetta (based on 3 oz per portion)

Au jus, Dijon mustard,

\$10.00/guest

Roasted Leg of Lamb (based on 3 oz per portion)

Rosemary Red Wine Sauce, Dijon mustard, mint jelly

\$11.00 /guest

Maple Glazed Bone-in Ham (based on 3 oz per person)

Pineapple Dijon Mustard Sauce, Apple Chutney

\$10.00/guest

Chef's Sauté Stations

(add: \$150.00 Chef Attendant per station)

(minimum 25 guests)

Tiger Prawn Sauté (based on 5 pcs per portion)

\$14.00 /guest

Sauce Choice

Sweet Soy Ginger, Lemon Garlic Butter Sauce, Spicy Marinara Sauce

Chicken Sauté (based on 3 oz per portion)

\$10.00 /guest

Sauce Choice

Basil Pesto, Butter Chicken Sauce, Truffle Cream Sauce

Beef Steak Bites (based on 3 oz per portion)

\$12.00 /guest

Sauce Choice

Wild Mushroom Demi, Peppercorn Demi, Rosemary Red Wine



Plated Lunch Selections

Two Courses | Three Courses

All Plated Lunches Include

Freshly Baked Assorted Bread Rolls

Freshly Brewed Coffee and Tea

SOUPS AND SALADS

\$12

- ... Tomato Bisque with Feta Cheese and Crouton
- ... Wild Mushroom Soup drizzled with Truffle Cream Fraiche
- ... Westcoast Seafood Chowder with Smoked Salmon and Baby Clams
- ... Traditional Caesar Salad with Garlic Croutons, Parmesan and Prosciutto Crisp
- ... Tomato Bocconcini Salad with Fresh Basil Pesto
- ... Tuscan Greens Salad tossed in Basil Vinaigrette

ENTRÉES

- ... Roasted Chicken Breast in a Wild Mushroom Demi served Scalloped Potatoes and Seasonal Vegetables **\$30**
- ... Grilled Chicken Breast topped with Fresh Basil Pesto served with Potato Gnocchi and Seasonal Vegetables **\$30**
- ... Coho Salmon with Ginger Garlic Soy Sauce served with Jasmine Rice and Seasonal Vegetables **\$32**
- ... Coho Salmon with Lemon Caper Butter Sauce served with Jasmine Rice and Seasonal Vegetables **\$32**
- ... 6oz Flat Iron Steak with Rosemary Red Wine Demi served with Garlic Mashed Potatoes and Seasonal Vegetables **\$40**
 ADDITIONAL **\$5** For 6oz Tenderloin Steak Choice per person
- ... Butternut Squash Ravioli with Brown Butter Sauce and Toasted Walnuts **\$20**
- ... Wild Mushroom Cannelloni with and Truffle Cream Sauce **\$25**
- ... Curry Tofu served with Basmati Rice and Seasonal Vegetables **\$22**

DESSERTS

\$10

- ... Vanilla Bean Crème Brule
- ... Double Chocolate Cake
- ... New York Cheesecake topped with a Berry Compote
- ... Tiramisu
- ... Fresh Fruit Plate

Less than 25 guests - select one starter option, one entrée option and one dessert option.

More than 25 guests - select one starter option, up to two (2) entrée options and one dessert option.

Additional entrée selections may be added for an additional \$6.00 charge per guest. All plated choices must be ordered in advance.

Seating plan must provide associated table numbers and choices per seat 10 Business days in advance.

Quilchena Buffets



From the Deli \$38.00/guest

(minimum 25 guests)

Vegetable Crudit  with Ranch Dressing

Soup of the Day

Mixed Greens Salad OR Traditional Caesar Salad

Sandwiches :

*Egg Salad | Tuna Salad | Ham and Cheese
Smoked Turkey | Roasted Vegetables*

Assorted Squares

Freshly Brewed Coffee and Tea Station



Signature Hot Buffet \$67/guest

(minimum 25 guests)

Freshly Baked Dinner Rolls

CHOICE OF 2 SALADS

Mixed Greens Salad

Traditional Caesar Salad

Greek Pasta Salad

Roma Tomato and Bocconcini Salad

Potato Salad

Quinoa Salad with Basil Vinaigrette

CHOICE OF 1 ACCOMPANIMENT

Roasted Baby Potatoes

Roasted Garlic Mashed Potatoes

Wild Mushroom Rice Pilaf

Vegetarian Fried Rice

Steamed Basmati Rice

ACCOMPANYING ENTR ES

Mushroom Ravioli with Alfredo Sauce

Seasonal Vegetables in a Roasted Garlic Butter

Roasted Chicken Breast in a Wild Mushroom Demi-Glace

Steelhead Salmon Fillet with Creamy Dill Horseradish
Sauce

DESSERT

Seasonal Fresh Fruit Platter

Assorted Squares

Freshly Brewed Coffee and Tea

Specialty Buffets

QUILCHENA BURGER BAR \$42.00/guest

(minimum 25 guests)

Mixed Green

Ranch, Balsamic Dressing

Traditional Caesar Salad

(1 burger per person)

Warm Brioche Burger Buns

Grilled Beef Burgers, Vegetable Patties and Chicken Breasts

Lettuce | Tomatoes | Pickles | Onions | Mayo | Ketchup
Relish | Mustard | Cheddar Cheese | **ADD: Bacon \$2.00/guest**

Macaroni and Cheese

Seasonal Fresh Fruit Platter

Sodas and Juices

No additional cost for regular buffet service.

*For BBQ/Patio Buffet set up with attending Chef, **ADD: \$150.00.***



Classic Italian \$48.00/guest

(minimum 25 guests)

Focaccia -Balsamic and Extra Virgin Olive Oil

Roma Tomato and Bocconcini Salad

Traditional Caesar Salad

Roasted Chicken Breast with Fresh Basil Pesto

Spinach & Ricotta Cannelloni - Roast Tomato Cream Sauce

Seasonal Fresh Fruit Platter

Tiramisu

Freshly Brewed Coffee and Tea Station

ADD: Tomato Bisque \$5 /guest



QUILCHENA A LA CARTE LUNCH

(meetings less than 25 people)

For Meeting or events with less than 20 people, please speak to the Dining and Events Manager to reserve a table in our Quilchena Dining Room for lunch service. Your lunch bill will be



Specialty Buffets



ASIAN SENSATION \$53.00/guest

(minimum 25 guests)

Freshly Baked Dinner Rolls

CHOICE OF 2 SALADS

Asian Coleslaw

Asian Cucumber Salad

Tuscan Greens

Sesame Thai Dressing, Ranch Dressing

CHOICE OF 1 ACCOMPANIMENT

Vegetarian Fried Rice

Vegetable Chow Mein

CHOICE OF 2 ENTRÉE

Sweet and Sour Pork Chops

Beef Broccoli

Soy Chicken Leg

Steelhead Salmon in Teriyaki Sauce

ACCOMPANYING ENTRÉES

Stir Fry Vegetables

DESSERT

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and Tea

SPECIAL BUFFET \$58.00/guest

(minimum 25 guests)

Freshly Baked Dinner Rolls

SALADS

Mixed Greens Salad

Traditional Caesar Salad

Roma Tomato and Bocconcini Salad

CHOICE OF 1 ACCOMPANIMENT

Roasted Baby Potatoes

Roasted Garlic Mashed Potatoes

Wild Mushroom Rice Pilaf

Vegetarian Fried Rice

Steamed Basmati Rice

MAIN ENTRÉE

Braised Beef Shank in Rosemary Red Wine Sauce

Snapper Fillet in Lobster Sauce

ACCOMPANYING ENTRÉES

Butternut Squash Ravioli with Rose Sauce

Seasonal Vegetables in a Roasted Garlic Butter

DESSERT

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and Tea





Deluxe Buffet

Freshly Baked Assorted Bread Rolls

SALADS

Choice of (3) Salads

Mixed Green Salad | Traditional Caesar Salad | Roma Tomato and Bocconcini Salad
| Greek Pasta Salad | Quinoa Salad with Basil Vinaigrette | Potato Salad

HOT DISHES

Chef Carved Roasted Beef 'AAA' Striploin Au Jus*

Seasonal Vegetables with Roasted Garlic Butter

Choice of an (1) Additional Entrée

Roasted Chicken Breast with Basil Pesto

Grilled Chicken Leg and Thigh with Lemon Pepper Sauce

Snapper Fillet with Cajun Cream Sauce

Roasted Pork Loin with Onion Gravy

Choice of (1) Pasta

Mushroom Ravioli with Roasted Tomato Cream Sauce

Penne Pasta with Marinara Sauce or Alfredo Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Loaded Baked Potatoes

| Scalloped Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Rice Pilaf | Vegetarian Fried Rice

| Saffron Rice

DESSERT

Assorted Squares

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$78.00* per guest

(minimum 25 guests)

+\$13 upgrade to Prime Rib



Classic Buffet

Freshly French Assorted Bread Rolls

GRILLED VEGETABLE PLATTER

Eggplant, Zucchini, Peppers, Asparagus & Marinated Artichoke

CHEESE PLATTER

Special selection of fine cheeses and crackers

Choice of (3) Salads

Mixed Green Salad | Traditional Caesar Salad | Roma Tomato and Bocconcini Salad
| Greek Pasta Salad | Quinoa Salad with Basil Vinaigrette | Potato Salad

HOT DISHES

Chef Carved Roasted Beef 'AAA' Striploin Au Jus*

Seasonal Vegetables with Roasted Garlic Butter

Choice of an (1) Additional Entrée

Roasted Chicken Breast with Dijon Mustard Cream Sauce

Roasted Pork Shoulder with Garlic Mushroom Sauce

Ling Cod Fillets with Brown Butter Caper Sauce

Beef Cabbage Roll

Choice of (1) Pasta

Butternut Squash Ravioli with Pesto Cream Sauce

Penne Pasta with Marinara Sauce or Alfredo Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Loaded Baked Potatoes
| Scalloped Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Rice Pilaf | Vegetarian Fried Rice
| Saffron

DESSERT

Assorted Squares

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$90.00* per guest

(minimum 50 guests)

+\$13 upgrade to Prime Rib

Westcoast Buffet

Freshly Baked Assorted Bread Rolls

GRILLED VEGETABLE PLATTER

Eggplant, Zucchini, Peppers, Asparagus and Marinated Artichoke

SEAFOOD PLATTER

Prawns, New Zealand Green Mussels, Marinated Squid, Smoke Salmon, Candied Salmon

SALADS

Choice of (3) Salads

Mixed Green Salad | Traditional Caesar Salad | Roma Tomato and Bocconcini Salad
| Greek Pasta Salad | Quinoa Salad with Basil Vinaigrette | Potato Salad

HOT DISHES

Chef Carved Roasted Beef 'AAA' Striploin Au Jus*

Seasonal Vegetables with Roasted Garlic Butter

Grilled Chicken Breast topped with Maple BBQ

Lemon Garlic Butter Prawns

Choice of (1) Pasta

Ricotta and Spinach Cannelloni in a Roasted Tomato Cream Sauce

Vegetable Lasagna

Tricolor Cheese Tortellini with Marinara Sauce or Alfredo Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Loaded Baked Potatoes

| Scalloped Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Rice Pilaf | Vegetarian Fried Rice

| Saffron Rice

DESSERT

Chef's Selection of Cakes and Assorted Squares

Seasonal Fruit Platter

Freshly Brewed Coffee and Tea

\$101.00* per guest

(minimum 50 guests)

+\$13 upgrade to Prime Rib

Premier Buffet

Freshly Baked French Bread Baguette

SEAFOOD PLATTER

Prawns, New Zealand Green Mussels, Marinated Squid, Smoke Salmon, Candied Salmon

GRILLED VEGETABLE PLATTER

Eggplant, Zucchini, Peppers, Asparagus and Marinated Artichoke

CHARCUTERIE PLATTER

Special selection of fine cheeses, cured meats and crackers

SALADS

Choice of (3) Salads

Mixed Green Salad | Traditional Caesar Salad | Roma Tomato and Bocconcini Salad

| Greek Pasta Salad | Quinoa Salad with Basil Vinaigrette | Potato Salad

HOT DISHES

Chef Carved Aged 30 Days 'AAA' Prime Rib Au Jus

Grilled Chicken Breast with Cacciatore Sauce

Coho Salmon with Sundried Tomato Cream Sauce

Seasonal Vegetables with Roasted Garlic Butter

Choice of (1) Pasta

Mushroom Cannelloni with Truffle and Chive Cream Sauce

Seafood Cannelloni in a Lobster Bisque Sauce

Spinach Ricotta Cannelloni with Roasted Tomato Cream Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Loaded Baked Potatoes

| Scalloped Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Rice Pilaf | Vegetarian Fried Rice

| Saffron Rice

DESSERT

Chef's Selection of Cakes and Assorted Squares

Seasonal Fruit Platter

Freshly Brewed Coffee and Tea

\$123.00 per guest

(minimum 50 guests)

Plated Dinner

Two Courses (Soup or Salad , Entrée) or (Entrée, Dessert)

Three Courses (Soup or Salad , Entrée, Dessert)

Four Courses (Soup or Salad, Starter, Entrée, Dessert)

Freshly Baked Assorted Bread Rolls & Freshly Brewed Coffee and Tea

SOUPS OR SALADS

\$12

- ... Tomato Bisque with Feta Cheese and Crouton
- ... Wild Mushroom Soup drizzled with Truffle Cream Fraiche
- ... Westcoast Seafood Chowder with Smoked Salmon and Baby Clams
- ... Traditional Caesar Salad with Garlic Croutons, Parmesan and Prosciutto Crisp
- ... Tomato Bocconcini Salad with Fresh Basil Pesto
- ... Tuscan Greens Salad tossed in Basil Vinaigrette

STARTERS

- ... Tuna Poke Salad - Yellowfin Tuna, Green Onion, Cucumber, Peppers, Sesame Seeds **\$10**
- ... Porcini Arancini - Sauteed Wild Mushroom, Cheese Sauce **\$12**
- ... Crab Cake - Lobster Bisque, Pea Shoot Salad **\$14**

ENTRÉES

- ... Roasted Chicken in a Wild Mushroom Demi | Garlic Mashed Potatoes | Seasonal Vegetables **\$30**
- ... 6oz AAA Tenderloin Steak with a Peppercorn Demi | Scalloped Potatoes | Seasonal Vegetables **\$58**
- ... Grilled 6oz California Cut New York Steak with Red Wine Demi | Garlic Mashed Potatoes | Seasonal Vegetables **\$55**
- ... Seared Lamb Rack with Chimichurri and Rosemary Demi | Dauphinoise Potatoes | Seasonal Vegetables **\$60**
- ... Roasted Duck Breast with Orange Fennel Glaze | Scalloped Potatoes | Seasonal Vegetables **\$40**
- ... Coho Salmon with Ginger Garlic Soy Sauce | Jasmine Rice | Seasonal Vegetables **\$32**
- ... Coho Salmon with Lemon Caper Butter Sauce | Jasmine Rice | Seasonal Vegetables **\$32**
- ... Lingcod Fillet with Dill Beurre Blanc | Creamy Parmesan Risotto | Seasonal Vegetables **\$40**
- ... Curried Tofu | Basmati Rice | Seasonal Vegetables **\$22**

DESSERTS

\$10

- ... New York Cheesecake with Berry Compote
- ... Vanilla Bean Crème Brule
- ... Double Chocolate Cake

Less than 25 guests - select one starter option, one entrée option and one dessert option.

More than 25 guests - select one starter option, up to two entrée options and one dessert option.

Additional entrée selections may be added for an additional \$5.00 charge per person.

All plated choices must be ordered one month in advance.

Beverage Service

BAR SERVICE

All Taxes and 22% Service Charge are not included

House Wine by the Glass (6oz)	\$9.00
Highballs (1oz)	\$8.00
Double Highballs (2oz)	\$13.00
Domestic Beer	\$8.00
Import Beer	\$9.00
Ciders and Coolers	\$9.00
Non-Alcoholic Beer	\$5.00
Fountain Pop	\$4.00
Fountain Juice	\$4.00
Perrier	\$4.50

SELF-SERVE BEVERAGE STATIONS

(punch serves up to 50 guests)

Fruit Punch	\$95.00
Pink Lemonade	\$75.00
Lemon Iced Tea	\$65.00
Unlimited Fountain Pop & Juice (per guest)	\$8.00
Soft Drink by the can	\$4.00
Bottled Fruit Juice	\$4.00
Sangria / Alcoholic Punches	\$160.00
Signature or Special Cocktail	\$Market

BOTTLED WINE SERVICE

Custom wine orders are available by the case only.

WHITE WINE

Peller Estate Chardonnay British Columbia	\$40.00
Vivo Reserve Sauvignon Blanc Chile	\$40.00
Mt. Boucherie Pinot Gris British Columbia	\$42.00
Red Rooster Pinot Gris British Columbia	\$42.00
Ama Bene Pinot Grigio Italy	\$42.00
Oyster Bay Sauvignon Blanc New Zealand	\$52.00

RED WINE

Pelle Estate Cabernet Merlot British Columbia	\$40.00
Vivo Reserve Cabernet Sauvignon Chile	\$40.00
Red Rooster Merlot British Columbia	\$42.00
Ama Bene Sangiovese Italy	\$42.00
Mt. Boucherie Merlot British Columbia	\$43.00

SPARKLING WINE AND CHAMPAGNE

Red Rooster Sparkling Brut British Columbia	\$50.00
Prosecco Dry Italy	\$55.00



Policies, Terms and Conditions

DEPOSITS & MINIMUMS

- ... A non-refundable deposit (in the following amounts) and signed contract is required to secure the use of the facility and confirm all function bookings.
 - ... \$1500.00 for functions
 - ... \$2500.00 for ALL weddings
- ... All accounts must have a current credit card number and expiry date on file.
- ... For all non-corporate functions, 50% of the estimated balance is due 30 days prior to the event. The remaining balance of the final billing is due immediately following the event, the day of.
- ... All deposits are **Non-Refundable**. Cancellations 15 to 30 days prior to the event will be charged 25% of the estimated invoice. Cancellations within 14 days of the event will be charged 50% of the estimated invoice or \$1500.00; whichever is greater.
- ... Functions requiring a bar must meet a minimum revenue target of \$650.00 before taxes or a labour surcharge of \$150.00 will apply.
- ... Minimums for buffet attendance are based on based on adult pricing. Child pricing does not count towards the minimum attendance calculation.
- ... Children's pricing for Dinner Buffets shall be: Child (0-3) Free, Child (4-11) 50%, of the posted price. Children's events and all other meals pricing quoted separately.

CONFIRMATION OF GUESTS

- ... **The final guaranteed number of guest attendance and meals ordered is required 10 business days prior to the function**. If the final guaranteed number is not received the contracted attendance or the actual attendance number will be billed; whichever is greater. The final guarantee is **not subject to reduction after submission**, and the Club will be prepared to serve **up to 5% above the guaranteed number**, with the client charged for the actual number of guests served.
- ... Parties ordering plated meal service must provide a seating and meal selection plan **10 business days in advance**.
- ...**All buffet menu selections and plated menu selections must be finalized and confirmed one month prior to the function date**.

FOOD AND BEVERAGE

- ... In accordance with the Health and Liquor Board regulations and Club Policy, all food and beverage services must be supplied by *Quilchena Golf & Country Club*. Corkage events are respectfully declined.
- ... Specialty cakes and some ethnic dishes (subject to approval) are the only food permitted to be brought in.
- ... **Due to health regulations, food not consumed on site may not be removed from the premises.**
- ... 5% GST applies to all charges. 10% PST applies to all alcohol.
- ... A 22% Service Charge will be added to all food and beverages. Service charge is subject to GST.
- ... All food and beverage pricing is subject to change without notice. Quoted function pricing and proposals are only guaranteed within 90 days of the event date.
- ... All functions with a specific floor plan must provide a copy at least 10 days prior to the event.
- ... Last call for bar is at 11:45pm; for music, 12:00am.

OTHER INFORMATION

- ... Decorators are responsible for providing specialty table linens at least one full day in advance of function. Decorators are also responsible for all outside décor set up, tear down and removal, with the exception of table coverings such as overlays and runners. *Quilchena Golf & Country Club* staff are not responsible for chair cover removal or decor storage. All items must be removed by 1:00A.M. Late charges will apply if later than 1:00 A.M.

Policies, Terms and Conditions

GENERAL FACILITY INFORMATION

- ... The use of nails, tacks, staples or industrial/heavy tape on function walls is not permitted. The use of rice and confetti is strictly prohibited. A \$250.00 clean up/repair fee will be charged for any infraction.
- ... In accordance with city bylaws smoking is permitted only in designated areas. Smoking is not permitted in the clubhouse, on all patios or any location within 9 meters of a door, window or air intakes.
- ... For safety reasons, non-golfing guests are **not permitted** on the golf course at any time.
- ... All prices quoted are subject to applicable taxes and services charges. Service charges are subject to GST.
- ... Anyone entering the clubhouse, member or non-member, is asked to respect our clubhouse dress code and policies. The management of *Quilchena Golf & Country Club* thank you for your cooperation in the passing of this information to your guests.

ENTANDEM MUSIC FEES (DJ'S OR LIVE MUSIC)

- ... S.O.C.A.N (Society of Composers, Authors and Music Publishers of Canada) requires **by law** the collection of tariffs on behalf of artists for the use of music played, live or recorded. \$63.49 plus GST will be charged to all functions that include dancing and \$31.72 plus GST will be charged to all functions that include music, but no dancing.
- ... The Music Licensing Company (ReSound) requires **by law** the collection of tariffs compensation for performance artist and record companies. ReSound Fees of \$26.63 plus GST will be charged to all functions that include dancing and \$13.30 plus GST to those that include music but no dancing.

MEMBERSHIP

- ... As a private club, we require all functions to be Member sponsored. If you are not currently a Member, a Dining Membership is required to book your function here with us. Please speak to the Catering and Events Manager to start your membership today should you require one.

CLUBHOUSE DRESS CODE

The Board has empowered the General Manager, the Head Golf Professional and their staff to refuse admittance to the **Clubhouse** any member or guest who does not comply with the following dress code:

- ... Smart casual dress and appropriate sports attire
- ... Jeans must be worn with a collared shirt.
- ... Footwear must be worn at all times
- ... Hats and other forms of headwear must not be worn on the upper level of the clubhouse interior
- ... Shirts must be tucked in, unless tailored for outside wear (e.g. Tommy Bahama style shirts)
- ... The following are examples of inappropriate attire:
 - ... See-through shirts, sweat shirts, cut-offs, short shorts, tank tops, t-shirts, halter tops, cargo pants, stirrup pants, leggings, warm up suits, crop tops, wide-neck shirts, rugger pants and any clothing that is soiled, tattered, torn, or frayed.
- ... Anyone entering the clubhouse, member or non-member, is asked to respect our clubhouse dress code and policies.
- ... It is the responsibility of the client to ensure that their guests are made aware of the Clubhouse Dress Code.

CLUBHOUSE CONDUCT

- ... In accordance with liquor licensing regulations *Quilchena Golf & Country Club* reserves the right to deny alcohol service, remove or deny entry to any person felt to be under the influence of drugs or alcohol.
- ... *Quilchena Golf & Country Club* supports responsible drinking behavior and strongly recommends that all persons attending Club events to not drink and drive. Please use a designated driver, Uber/Lyft or taxi services.

Recommended Vendors



DECORATIONS

Pearl Chan	Bello Wedding World	604-872-1245	www.bellowedding.ca
Lily Ayala	Divine Décor	778-789-8889	www.ddecor.ca

Chairs Cover

Petroula Kletas	chairs with flair	604-319-5228	www.chairswithflair.com
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Music

Sammy Afshar	DJSamFX	604-729-8233	www.djsamfx.com
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Accommodations

Stephanie Wong	Sheraton Vancouver Airport	604-233-3982	stephanie.wong@larcohotels.com
Shaunella Saldanha	Marriott & Hilton Vancouver Airport		Shaunella.saldanha@hiton.com



Honoring the past, embracing the future

The local First Nations peoples called the low lying land “Quilchena” meaning running water, sweet water, or many waters. On August 4, 1925, the evocative word was chosen as the name for a fledgling golf club.

The popularity of the original nine-hole course at King Edward and 33rd Avenue on the edge of Vancouver was immediate. Within a year of opening day, plans to lease more land and build another nine holes were well underway.

Over the decades, as the club evolved and eventually moved in 1956 to its permanent home in Richmond, that popularity and sense of community has been nurtured by the membership each step of the way.

Quilchena sustains the traditions of the original *Quilchena Golf & Country Club*, and secures the best that private club membership can offer for this generation, and those to follow.

Situated on the saltwater edge of Lulu Island in the delta of one of North America’s most famous rivers, surrounded by nature and history yet close to all the finest modern amenities, *Quilchena* is the essence of today’s lifestyle. Minutes from the world’s doorway, Vancouver International Airport; within view of one of the world’s most cosmopolitan and sophisticated cities, Vancouver; and just a brief scenic drive to the historic fishing village of Steveston; *Quilchena* is life fully realized.

The unrivalled golf course, clubhouse, restaurant, and service at *Quilchena* are at the very heart of the experience. However, the attractions and opportunities so close at hand enrich and expand the entire *Quilchena* lifestyle.



Get in touch:

www.qgolfclub.ca

Telephone: 604-277-1101 ext 222

Email: catering@qgolfclub.ca

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