

## **SKEENA VALLEY GOLF AND COUNTRY CLUB**

### FUNCTION PACKAGE INTRODUCTION

Thank you for booking your special occasion/event with us! We look forward to serving you. The following is important information regarding your booking. Please read it carefully and make note of any questions or concerns that we would be happy to discuss.

### SET-UP

Please advise us 5 days in advance of any seating plan that you require, and if you will require any of the following items that we have available for your use during your event:

Overhead projector

White Board with markers

Flipchart Stand (please note that we do not supply paper)

Cordless Microphone

Lectern

### FOOD & BEVERAGE

We require guaranteed attendance numbers and menu choices at least 7 days prior to booked date. (Agreed upon final numbers is what will be invoiced, even if the number is less than anticipated.)

All food and beverage service will be provided by the facility

**NO FOOD REMOVAL IS PERMITTED, IE. NO TO-GO CONTAINERS WILL BE PROVIDED**

An auto-gratuity of 20%, before tax, will be added onto final invoice

### ROOM RENTAL FEES

WEDDINGS 550.00

ROOM RENTAL FLAT RATE 200.00 (5 hour minimum)

### CLUBHOUSE ETIQUETTE

Please note that we do not allow use of staples, pins, or tacks in any and all areas of the clubhouse.

Please use only masking tape, non-stick tape, or "Poster Putty". Scotch tape is not allowed. **ABSOLUTELY NO GLITTER OF ANY KIND.** A \$100 cleaning fee will be charged for confetti. We retain the right to charge for any and all damages, unusual maintenance, or janitorial expenses we incur. If the club suffers any damage to the clubhouse OR grounds areas, the client, upon booking, agrees they will be held financially responsible for repairs or replacement coming from the damages incurred. The client understands that the booking party is responsible for any damages caused by themselves OR their guests, whether malicious, accidental, or negligent.

If you have any further questions or concerns, please contact us at any time, and we will assist you in any way possible. Prior to booking an event and choosing a menu, please book an appointment to speak with the Food and Beverage Manager and/or Clubhouse Manager to discuss the details and preferred/available dates.

Thank you for considering the Skeena Valley Golf and Country Club for your special event.

Management and Staff

Tel. 250.635.2542 Email [svqc@citywest.ca](mailto:svqc@citywest.ca) Restaurant 250.635.4800

Contact Names Head Professional Germain Francoeur 250.635.2542  
Food & Beverage Manager Jean-Francois Talot 250.635.4800

## Skeena valley golf course banquet menu

Buffets minimum 60p

### Menu 1 CASUAL BUFFET

38\$/person

#### SALADS

Choose two of the following:

- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing
- Asian crisp salad: Cucumbers, red bell peppers and radishes, rice noodles and sesame dressing  
(Gluten free and vegan)
- Green salad: Toasted sunflower seeds, fresh tomatoes, Tuscan greens and house red wine vinaigrette  
(Gluten free and vegan)

#### ENTRÉES

Choose one of the following:

- Cajun pastalaya: Penne pasta tossed in a creamy Cajun sauce with ham, shrimps and chicken.
- Rigatone alle Genovese: Rigatone pasta tossed in a slow braised beef chuck onions and white wine ragu with Parmesan and fresh herbs,
- Chana masala: Mild chick pea curry served with basmati rice

Garlic bread

#### DESSERTS

- Assorted squares
- Coffee or tea

## Menu 2 ROAST DINNER BUFFET

42\$/person

### SALADS:

Choose 2 of the following:

- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing
- Asian crisp salad: Cucumbers, red bell peppers and radishes, rice noodles and sesame dressing (Gluten free and vegan)
- Green salad: Toasted sunflower seeds, fresh tomatoes, Tuscan greens and house red wine vinaigrette (Gluten free and vegan)

### ENTRÉES

Choose one of the following:

- Roasted pork loin: Slow roasted marinated pork loin served with mushroom sauce (Gluten free)
- Roasted chicken: Smoked paprika and garlic chicken served with gravy (Gluten free)
- Beef top round roast (6\$ extra per person): Slow roasted Canadian top round served with a rosemary jus
- Potato crusted cod: oven roasted cod served with lemon and dill cream sauce

### ACCOMPANIMENTS

Choose 2 of the following:

- Balsamic roasted baby potatoes
  - Rice pilaf
  - Seasonable vegetable medley
  - Corn on the cob
- Fresh dinner rolls and butter

### Desserts

- Assorted squares
- Cakes and tortes
- Tea and coffee

Menu 3 Chicken and ribs dinner buffet

48\$/person

SALADS

Choose two of the following:

- Classic coleslaw: marinated shredded cabbage and carrots
- Luau style macaroni salad
- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing

ENTRÉES AND ACCOMPAGNMENTS

- Roasted chicken: Smoked paprika and garlic chicken served with gravy
- BBQ glazed pork baby back ribs
- Roasted baby potatoes
- Corn on the cob
- Dinner roll and butter

DESSERTS

- Assorted squares
- Cakes and tortes
- Tea and coffee

Menu 4 Burger buffet

28\$/person

SALADS

Choose one of the followings:

- Classic coleslaw: marinated shredded cabbage and carrots
- Luau style macaroni salad
- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing

ENTRÉES AND ACCOMPAGNMENTS

- Black angus burger patties
- Fresh buns, cheese, lettuce, tomatoes, pickles and condiments
- Fries

DESSERTS

- Assorted squares
- Tea and coffee

Plated banquet

50\$/person

#### SALADS

Choose one of the following

Shrimp Caesar: Our classic Caesar salad topped with marinated bay shrimps

Chicken orzo: Pulled chicken with orzo pasta, basil pesto, cherry tomatoes and arugula

Caprese salad: Fresh tomato and bocconcini cheese with basil, olive oils and Vancouver Island sea salt

#### ENTREES

Choose one of the following:

- Roasted Black Angus sirloin with bordelaise sauce, roasted potatoes and seasonable vegetables
- Baked Salmon with lemon beurre-blanc, pilaf rice and seasonable vegetables
- Pork tenderloin with Chorizo chimichurri, smashed yams and seasonable vegetables

Fresh baked dinner rolls and butter

#### DESSERTS

Choose one of the following:

- Cheese cake of the moment
- Tiramisu cake
- Triple chocolate cake

### Appetizers and platters

Small 10-20 Medium 20-30 LG 30-40 X-LG 40-50

### Veggies and dips

Assorted fresh vegetable bouquet served with ranch, miso-mayo and hummus dips

Small 60\$, medium 95\$, LG 130\$, X-LG 160\$

### Hummus and pita chips

Small 60\$, medium 95\$, LG 130\$, X-LG 160\$

### Cheese platter

Assorted domestic and imported cheeses with nuts, jams, fruits, baguettes and crackers.

Small 180\$, medium 270\$, LG 360\$, X-LG 450\$

### Charcuterie platter

Assorted domestic and imported cured meats, terrines and rillettes, with pickles, olives, mustard baguettes and crackers.

Small 180\$, medium 270\$, LG 360\$, X-LG 450\$

### Shrimp cocktail platter

Small 210\$, medium 315\$, LG 420\$, X-LG 525 \$

### Assorted cold sandwiches

Small 260\$, medium 390\$, LG 520\$, X-LG 650 \$

### Fruit platter

Small 80\$, medium 120\$, LG 160\$, X-LG 200\$

### Dessert squares

Small 80\$, medium 120\$, LG 160\$, X-LG 200\$

# Golf scrambles packages menu

## Rigatoni alle Genovese 25\$

White wine braised beef chuck and onion ragu tossed in rigatoni noodles. Garlic bread and Caesar salad.

## Cajun pastalaya 25\$

Penne pasta tossed in a creamy Cajun sauce with ham, shrimps and chicken. Garlic bread and Caesar salad.

## Pork loin roast 25\$

Apple cider brined pork loin roast with apple-bacon jam, roasted potatoes and seasonable vegetables. Mixed green salad.

## Chicken supreme 25\$

Roasted chicken breast served with mushroom sauce, egg noodles and seasonal vegetables. Mixed green salad.

## Potato crusted cod 25\$

Oven roasted cod served with lemon and dill cream sauce basmati rice and seasonable vegetables. Mixed green salad

## Butter chicken 25\$

Basmati rice, naan bread

## Ginger beef 25\$

Thin breaded beef strips with peppers and onion in house ginger sauce. Asian cucumber salad

## 6 oz Sirloin steak 30\$

Peppercorn sauce, mashed potatoes and seasonal vegetables. Caesar salad.

## Baby back ribs 30\$ full/25\$ half

BBQ glazed pork back ribs, coleslaw and fries.