

# 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 [svgc@citywest.ca](mailto:svgc@citywest.ca)      Restaurant 250.635.4800

Contact Names	Head Professional	Germain Francoeur	250.635.2542
	Food & Beverage Manager	Carley Faulkner	250.635.4800

**Basic Buffet**

Base Price includes choice of Protein, Starch, 1 Vegetable side, 1 Salad, Dinner Buns, Dessert, Coffee/Tea

\*\*\* Add-on proteins, starches, veg, side dishes, salads...see pricing per item/per person

<b>Protein Choose One</b>	<b>Base Price</b>	<b>Add-On Per Additional Choice P/P</b>
<b>Roast Beef Dinner</b>	Prime Rib AAA	M/V NA
	Top Sirloin	M/V 8
	Tenderloin	M/V NA
<b>Baked Glazed Ham with Pineapple Sauce</b>	35	8
<b>Roast Turkey (White meat. Specify if dark meat also)</b>	35	8
- dressing/gravy/home made cranberry sauce		

<b>Starch Choose One</b>	<b>Add-On Per Additional Choice P/P</b>
<b>Roasted Baby Potatoes</b>	3
<b>Rice Pilaf</b>	3
<b>Garlic Smashed Potatoes with Gravy</b>	3
<b>Baked Potatoes and fixings</b>	3
<b>Scalloped Potatoes</b>	3
<b>Greek Lemon Potatoes</b>	3

<b>Vegetable Choose One</b>	<b>Add-On Per Additional Choice P/P</b>
<b>Roasted Glazed Carrots</b>	2
<b>Cauliflower/Broccoli/Carrot Gratin</b>	3
<b>Garlic Butter Steamed Corn</b>	2
<b>Balsamic Glazed Beets</b>	2
<b>Brussel Sprouts Au Gratin</b>	3 <b>With Bacon</b> 2

<b>Salads Choose One</b>	<b>Add-On Per Additional Choice P/P</b>
<b>Caesar with home made dressing/croutons</b>	3
<b>Chopped Salad with home made Maple Balsamic dressing</b>	3
<b>Pasta Salad</b>	3
<b>Spinach Mandarin with Honey Lemon Ginger Dressing</b>	4
<b>Greek - with Feta, Kalamata Olives on the side</b>	4

\*\* Prices subject to change depending on market prices. Quoted prices may be greater upon event date

**Casual Lunch/ Dinner Buffets**

Base price includes choice of Protein, 1 Starch, 1 Vegetable side, 1 Salad, Garlic Toast, dessert squares, coffee/tea (Exception is Greek Dinner and Butter Chicken.) See Description. Items may be added from Add-On's Choices

Protein	Price P/P	Description
<b>Chicken &amp; Ribs</b>	32	BBQ ribs, crispy fried chicken pieces, or baked chicken, cornbread
<b>Burger Bar</b>	26	7oz burger, fresh buns, cheese, burger toppings, condiments
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<b>Greek Dinner</b>	27	Marinated chicken skewers, Greek Pasta Salad, grilled pita, Roasted Lemon Potatoes, Tzatziki, coffee/tea, assorted dessert
<b>Butter Chicken</b>	25	Creamy butter chicken, Yogurt, Cucumber, and Onion Salad, Na'an, Basmati rice Coffee/tea, assorted dessert

Starch	Choose One	Add-On Per Additional Choice P/P
<b>Baked Potato with fixings</b>		3
<b>Fries and Gravy</b>		3
<b>Roasted Lemon Potatoes</b>		4
<b>Rice Pilaf</b>		3
<b>Potato Salad</b>		3
<b>Garlic Smashed Potatoes with Gravy</b>		3

Vegetable	Choose One	Add-On Per Additional Choice P/P
<b>Corn on the Cob (as available)</b>		3
<b>Garlic Butter Green Beans</b>		3 <b>With Bacon</b> 2
<b>Roasted Glazed Carrots</b>		2
<b>Garlic Steamed Mixed Vegetables</b>		2

Salad	Choose One	Add-On Per Additional Choice P/P
<b>Caesar</b>		3
<b>Chopped</b>		3
<b>Southwestern Corn and Bean Slaw</b>		3
<b>Spinach Mandarin with Honey Lemon Ginger Dressing</b>		4
<b>Pasta Salad</b>		3
<b>Greek - with Feta, Kalamata Olives on the side</b>		4

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Customize the Basic Buffet with Add-ons of entrée's or proteins.

Choose from Starches, Vegetables, Salads (page 1) to add on to your buffet

Protein/Entrée Choices	Price Add-On P/P	
Roast Turkey	8	
- with dressing and home-made cranberry sauce, gravy		
Glazed Ham with Pineapple Sauce	8	
Chicken Dijonaise	5	
Butter Chicken with Basmati Rice and Na'an	7	
Halibut Piccata with Roasted Lemon Potatoes	M/V	
Sirloin Tip Roast Beef with Gravy	M/V	
Tuscan Chicken with Penne Pasta or Rice	7	
Chicken Souvlaki with Greek Pasta Salad or rice, Tzatziki, pita	8	
Swedish Meatballs with Egg Noodles	6	
Salisbury Steak with Creamy Garlic Mushroom Sauce	5	
Mac & Cheese Meatless without bacon	3	With Bacon 4
Fried Chicken with Coleslaw	6	
Chicken Wings (Choice of 2 flavors) with Mac & Cheese	7	
Chicken, Mushroom, & Bacon Penne Alfredo	5	
Pasta Carbonara	4	
Roasted Vegetable Baked Feta Pasta	Meatless	5
Creamy Mushroom Pasta	Meatless	4
Lasagne with Bechamel Sauce	6	
Vegetarian Lasagne with Bechamel Sauce	Meatless	6
Penne Pasta Primavera	Meatless	4
Creamy Tomato Spinach Penne	Meatless	4
Fried Chicken and BBQ Ribs with Cornbread	12	

**APPETIZERS AND PLATTERS TO FEED A GROUP**

**SMALL 10 – 20                      MEDIUM 20 – 30                      LG 30 – 40                      X- LG 40 – 50**

**SPINACH DIP WITH SOURDOUGH BREAD**

**60                      80                      100                      120**

**HOUSE-MADE HUMMUS OR TZATZIKI W/GRILLED PITA OR TRI-COLOR CHIPS**

**70                      90                      110                      130**

**FRESH VEGGIES WITH HOUSE-MADE HUMMUS**

**80                      95                      120                      150**

**CHARCUTERIE TRAY WITH CRACKERS/CHEESE/PICKLES/CONDIMENTS**

**200                      300                      400                      500**

**FINGER SANDWICHES AND TORTILLA ROLLS**

**120                      150                      180                      220**

**CHICKEN WINGS/DRY GARLIC PORK RIBS**

**175                      300                      400                      500**

**FRUIT PLATTER WITH DIP**

**120                      150                      200                      250**

**DESSERT SQUARES**

**80                      120                      160                      200**

**BREAKFAST OPTIONS**

**MINIMUM GROUP 20**

**17.95**

<b>CONTINENTAL</b>	<b>ADD – ON’S PER CHOICE PER PERSON</b>	
<b>ASSORTED MUFFINS AND PASTRIES</b>	<b>HAM &amp; EGG BREAKFAST WRAPS</b>	<b>5</b>
<b>GREEK YOGURT &amp; FRUIT SUNDAES</b>	<b>SAUSAGE &amp; EGG BREAKFAST SANDWICHES</b>	<b>6</b>
<b>FRESH FRUIT PLATTER</b>	<b>EGG &amp; CHEESE ENGLISH MUFFIN</b>	<b>4</b>
<b>APPLE AND ORANGE JUICE</b>	<b>CHEESE &amp; ONION BREAKFAST SCONES</b>	<b>3</b>
<b>COFFEE AND TEA</b>		