



OSOYOOS GOLF AND COUNTRY CLUB 2010 BANQUET MENU

With unparalleled views, impeccable food and service, and the space to accommodate groups up to two hundred and fifty, the Osoyoos Golf and Country Club is one of the premier banquet facilities in the South Okanagan.

These pages are menu selections from which to choose for your event, however, Chef Kirby McFadden is always happy to create a menu with your own personal recommendations.

To book your golf tournament, business meeting, retirement, birthday party,
or any other special event, please contact,

Salena Shemilt, Dining Room Manager
250-495-7003
drm@golfosoyoos.com

BREAKFAST BUFFET SELECTIONS

SUNRISE BREAKFAST

Scrambled Eggs with Fresh Chives and Aged Cheddar
Country Link Sausage
Maple Smoked Bacon
Seasoned Herb Breakfast Potato
Whole Wheat / White Toast
Assortment of Chilled Juices
Freshly Brewed Coffee / Decaffeinated
Herbal Tea Selections
\$10.95 per person

Additions & Substitutions

Substitute Classic Eggs Benedict. \$2.95 per person

Add Cinnamon French Toast \$1.95 per person

Add Buttermilk Pancakes \$2.50 per person

Both Served with Warm Syrup and Wild Berry Fruit Compote.

CONTINENTAL

Assortment of Baked Breakfast Pastries and Bagels
Fruit Preserves, Butter, Cream Cheese etc.
Assorted Chilled Juices
Fresh Seasonal Fruit Platter
Freshly Brewed Coffee / Decaffeinated
Herbal Tea Selections
\$6.75 per person

Add Assorted Individual Cereals served with Milk: \$.95 per person

ALL BUFFETS SERVED WITH APPROPRIATE CONDIMENTS.
LUNCH & DINNER BUFFETS SERVED WITH CHOICE OF DESSERT.

BUFFET SELECTIONS

DELI BUFFET

Sliced Roast Beef, Smoked Black Forest Ham, Smoked Chicken
Tuna Salad / Sliced Cheeses
Country Potato Salad / Coleslaw
Baby Shrimp Pasta Salad
Seasonal Fresh Fruit Platter
Mixed California Greens with Two Dressings
Assorted Fresh Breads, Rolls, and Baguettes
Soup of the Day
\$13.95 per person

BURGER BUFFET

6 oz. Lean Beef Patty / Kaiser Roll
Crisp Golden Potato Medallions
Sliced Cheddar / Swiss
Crisp Lettuce, Tomato, Onion, Pickle
Pasta Salad
Caesar Salad / Coleslaw
\$12.95 per person

May substitute Chicken Breast for Beef Patty: \$1.25 per person

LASAGNA BUFFET

Classic Lasagna Bolognese with Sauce Béchamel
Encrusted Herb Tomato
Fresh Steamed Cauliflower
Caesar Salad / Four Bean Salad
Tarragon Scented Mushrooms
Garlic Ciabatta Bread
\$20.95 per person

May add Cajun Bar-B-Que Pork Ribs: \$3.95 per person

TEMPURA COD AND BBQ CHICKEN BUFFET

Tempura Premium Cod
Grilled Breast of Chicken marinated in our own "Tangy Sweet BBQ Sauce"
Pasta Linguine Alfredo
Encrusted Herb Tomato
Fresh Steamed Broccoli
Caesar Salad & Coleslaw
Fresh Rolls and Baguettes
\$21.95 per person

BUFFET SELECTIONS

SESAME "GINGER TERIYAKI" STIRFRY BUFFET

"Ginger Teriyaki Stirfry"

Choice of Chicken Breast or Beef Sirloin Strips

Steamed Long Grain Rice

Vegetable Spring Rolls

Assorted Greens with Bean Sprouts and Mandarins

Honey Ginger Dressing

Shrimp and Rice Noodle Salad

Rainbow Melon Platter with Lime Syrup

\$20.95 per person

May substitute Chicken or Beef for Tiger Prawns: \$1.95 per person

CHICKEN MARSALA BUFFET

Grilled Breast of Chicken with Marsala Demi-Glaze enhanced with Shitake Mushrooms

Roasted Herb Garlic Scented Yukon Red Potatoes

Fresh Crisp Steamed Vegetables

Minnesota Wild Rice Blend

Tomato Tortellini Salad

Mixed California Baby Greens with Two Dressings

Fresh Rolls and Baguettes

\$21.95 per person

BEEF BOURGUIGNONNE BUFFET

Classic Burgundy Beef flavored Stew

Herb Scented Fettuccine Noodles

Medley of French Beans

Encrusted Parmesan Tomato

Caesar Salad / Coleslaw

Tarragon Scented Mushrooms

Fresh Rolls and Baguettes

\$17.95 per person

CHICKEN A LA KING

Classic Chicken Entrée with Sweet Peppers

Seasoned Rice Pilaf

Medley of French Beans

Encrusted Parmesan Tomato

Caesar Salad / Coleslaw

Tarragon Scented Mushrooms

Fresh Rolls and Baguettes

\$18.95 per person

BUFFET SELECTIONS

BARON OF BEEF BUFFET

Slow Roasted 'Reserve Angus Canadian AAA' Inside Round Baron of Beef
Brandy Three Peppercorn Demi-Glaze
Baked Potato / Chives, Sour Cream, Bacon Bits, Butter
Minnesota Wild Rice Blend
Crisp Fresh Steamed Vegetables
Mixed California Baby Greens with Two Dressings
Coleslaw
Tomato Tortellini Salad
Four Bean Salad
Fresh Rolls and Baguettes
\$21.95 per person

*Substitute Baron of Beef for Slow Roasted "AA" Alberta Prime Rib and Yorkshire Pudding.
\$25.95 per person*

*May add Fresh Baked Atlantic Salmon with Tropical Melon Salsa
or "Mediterranean" Chicken Breast
\$3.95 per person*

PATIO BAR-B-QUE BUFFET

Choose one of the following for your buffet:

½ Sweet Cajun BBQ Chicken: \$21.95 per person
6 oz. Sirloin: \$21.95 per person
8 oz. Rib Eye: \$27.95 per person
8 oz. New York: \$27.95 per person
10 oz. T-Bone: \$30.95 per person

All Steaks are "AAA" Alberta Beef

With Your Selection of Entree, the Buffet will include:

Baked Potato / Chives, Sour Cream, Bacon Bits, Butter
Ranch Style Baked Pinto Beans
Merlot Mushroom Demi-Glaze
Crisp Fresh Steamed Vegetables
Pasta Shrimp Salad
Caesar Salad / Coleslaw
Fresh Rolls and Baguettes

*May add Fresh Baked Atlantic Salmon with Tropical Melon Salsa
or "Mediterranean" Chicken Breast
\$3.95 per person*

BUFFET SELECTIONS

ROASTED PORKLOIN BUFFET

Slow Roasted Loin of Pork with choice of:
Okanagan Fruit or Apple Bread Stuffing
Oven Baked Lemon-Thyme Scented Yukon Potatoes
Fresh Steamed Vegetables
Mixed California Greens with Two Dressing
Tomato Tortellini Salad
Coleslaw
Fresh Rolls and Baguettes
\$21.95 per person

HERB CRUSTED FRESH ATLANTIC SALMON BUFFET

Fresh 6oz. Atlantic Salmon Filet encrusted with Basil, Cilantro and Pinenuts
Lime Cilantro Butter Sauce
Rosemary Scented Yukon Potatoes
Wild Rice Blend
Medley of French Beans
Tarragon Mushrooms
Cucumber Salad
Mixed California Greens with Two Dressings
Fresh Rolls and Baguettes
\$25.95 per person

DESSERT SELECTIONS

*Groups of 48 or less please make one selection.
Groups larger than 48, please select two desserts.*

Chocolate or Strawberry Mousse
Bumbleberry Pie
Vanilla Caramel Cake
Warm Apple Crisp
Dutch Apple Pie
Peach Raspberry Torte
Strawberry Shortcake
Assorted Nanaimo Bars
Assorted Dessert Squares
Assorted Buffet Cakes
Crème Caramel
Pear William Cake
Chocolate Truffle Cake
Fresh Fruit Platter
New York Cheese Cake with Triple Berry Compote

RECEPTION AND COCKTAIL MENUS

BAKERS BASKET

Muffins / Danish
Mini Croissants
Banana Bread / Lemon Bread
Assorted Cookies / Donuts

LIGHT SNACKS

Nacho Station
Corn Chips
Pretzels / Cheese Twist
Potato Chips & Dips
Tzatziki & Pita Chips
Hummus & Pita Chips
Chilled Vegetables & Dip

ASSORTED DELIGHTS

Finger Sandwiches
Deluxe Open Faced Sandwiches
Cold Canapés
Hot hors d' Oeuvres
Chicken Wings
Vegetable Samosas
Beef Samosas

COLD FAVORITES

Prosciutto & Melon
Cognac Pate with Assorted Breads
Snow Crab Claws with Lemon Spinach Dip
Fresh Tropical Fruit Kebobs with Chocolate Grand Marnier Sauce
Domestic Cheese Board
Imported Cheese Board]

(Both Cheese Boards Served With Biscuits, Cluster of Grapes and Fresh Berries.)

HOT AND TASTY

Cajun Bar-B-Que Ribs
Chicken / Beef Satay with Thai Peanut Sauce
Tender Slow Roasted Inside Round with Fresh Panini Rolls
Vegetable Spring Roll with Sweet and Sour Sauce
West Indies Tiger Prawns Brochettes

***All items on the Reception and Cocktail Menu
will be priced according to the size of the group.***

ALL YOUR OTHER NEEDS:

(Recommended by Osoyoos Golf and Country Club)

FLOWERS

Polka Dot Door – 250-495-2226

DJ'S / PERFORMERS

Soundburst – 250-498-2136

Classic Mobile Music – 1-888-672-2300

Diane Ball – 250-495- 5058

CAKES

Artistic Creations – 250-498-2001 or 250-490-6799

RENTALS

Westminister Party Rentals (Penticton)

1-250-492-8115

PHOTOGRAPHER

Lindsay's Photography

250-488-8747

www.lindsaysphotography.ca

AV Equipment & Services

Osoyoos Golf & Country Club is pleased to offer the following.

LCD Projector and Screen	\$50.00
Wireless Microphone	\$50.00
WiFi Internet	\$25.00

Osoyoos Golf and Country Club Function Contract

Osoyoos Golf and Country Club (The Club) and _____ (The Client), enter into this contract agreeing to the following terms and conditions;

- All food and beverage service will be provided by The Club unless specified.
- Commercial wine may be supplied and will be served at corkage fee of \$10.00 / btl. (No home made or u-brew wines may be brought on the premises).
- All food and beverage charges will be subject to an 18% Gratuity and applicable taxes.
- A non-refundable deposit of \$250.00 will be required at time of booking to hold the requested date, this will be applied to final bill.
- A facility fee of \$7.50 per person will be applied to the final bill (facility fee includes room rental, linen fees and SOCAN fee).
- Any damages to The Club's property caused by The Client or their guests are the responsibility of the Client and will be applied to the final bill.
- An estimated number of guests is required at time of booking. The Club reserves the right to adjust the room provided based on guaranteed attendance.
- To ensure the best service and food preparation, we ask your co-operation in giving us your menu selections 14 days in advance and guaranteed guest count 7 days in advance.
- The guaranteed number or actual head count, which ever is greater, will be billed to The Client.
- The Client is responsible for any decorations, all decorations must be approved by the club.
- In accordance with The Club's liquor license, last call will be done at 11:45pm with liquor service ending at 12:00am, the building must be vacated by 1:00am.
- Children age 3 & under will not be charged for meal, children 4 - 12 will receive 30% discount on buffet dinners, children 13 & over will be billed the per person price.

Date of Function: _____

Guest Count: _____

Contract Date: _____

Guaranteed #: _____

Client Signature: _____ Club Signature: _____

We thank you for your patronage

Randy LaRoche
General Manager
Osoyoos Golf and CC

Please sign and Fax to 1-250-495-3234