

HOLIDAY CATERING 2018



Welcome to Point Grey.

Thank you for your interest in Point Grey Golf & Country Club. Our tree-lined fairways and traditional design make Point Grey Golf & Country Club one of the true gems of the west coast of Canada. Situated along the Fraser River, we are just twenty minutes from downtown Vancouver, and have the distinct reputation of being one of the area's finest private Golf Clubs.

The Clubhouse provides a multitude of entertaining possibilities for your holiday events. From an intimate family dinner for 10, to a staff appreciation holiday party complete with dancing, we look forward to hosting your special event. Complimentary parking and a beautiful park-like setting make Point Grey the go to destination.

Our professional team of dedicated staff look forward to serving you and your guests.

Sincerely,

Katie Zadorozny
Assistant Food & Beverage Manager
katie@pointgreycastle.com
Direct: 604 267 4334

CATERING INFORMATION, TERMS & CONDITIONS

BOOKING GUIDELINES

In order to secure your date and room, a deposit and a signed contract is required. Once both of these have been received, your booking is confirmed. A \$1000.00 deposit is required for all dates between November 15th and December 31st. Deposits are non-refundable and are applied to your total bill as a down payment. In the event of a cancelation, you forfeit your deposit.

GUARANTEED NUMBER OF GUESTS

Our catering department requires the exact number of guests attending your event at least 72 hours prior to the function. Please call or email the Assistant Food & Beverage Manager to provide your final guaranteed number.

If no guaranteed number is given, the number of expected guests on the contract will be the amount charged. The number of meals charged will be equal to the guaranteed number, or the actual number of guests attending, whichever is greater. Point Grey only allocates an increase of 10% for unexpected guests. If your party increases above this amount an identical meal may not be available.

MENU SELECTION AND PRICING

All menu selections must be finalized no later than two weeks prior to the event. A vegetarian option can be accommodated as a secondary entree item. If you wish to offer a choice of entree for the day of the event, please contact the Assistant Food & Beverage Manager to discuss this possibility.

Point Grey is able to accommodate special dietary requirements, if given in advance. If the dietary restrictions are not indicated in advance to the Food & Beverage Manager, a fee will be charged for each additional menu item prepared on the day of the event.

Food prices quoted will remain firm for 30 days from the date of booking. All food must be supplied by the Club with the exception of specialty cakes. Due to health regulations, food not consumed may not be removed from the Club premises.

Children's pricing for all buffets is \$3 per year, between the ages of 4-12. Three and under is free and 13 and above are considered adults.

WINE SELECTION

Wine selections must be finalized two weeks prior to the event. This ensures that all wines chosen by you are available for your event. All corkage functions will be subjected to a \$20 per 750 ml bottle corkage fee. All UVin or homemade products are not permitted.

The Club reserves the right to refuse service to anyone who does not comply with the Provincial laws regarding safe consumption of alcohol. We also reserve the right to discontinue service to all guests, and close the bar earlier than stated, when guests are in violation of the law.

BAR SERVICE OPTIONS

Hosted bar– all beverages are charged to the host

No host bar– all beverages are purchased with cash or credit card

*please see “Labour Charges” on **page 7** for bartender fees which may apply

RESPONSIBILITIES

Point Grey is not responsible for any items left on the premises, unless prearranged with the Catering Department. All items are the responsibility of the owner and left at the owner’s risk.

All items must be removed the day of the event. Point Grey will not store items or decor.

CLUBHOUSE RULES

RESPECT TO MEMBERS

Point Grey Golf & Country Club is a private Golf Course and outside functions must respect the privacy of our members and the rules of the Club. We ask that your guests remain within the function area and avoid our member only areas. The sponsor/host of the function assumes full responsibility for any damage to or loss of property from the Club caused by their guests.

WIRELESS DEVICES & PUBLICATIONS

The use of cellular phones or wireless devices is prohibited on Club property in the member areas. During an event, you and your guests may use your cellular phone/wireless device in the function rooms only.

As a private members club, Point Grey Golf & Country Club does not permit the use of its name in public advertising or announcements such as radio, newspapers, flyers and posters. The use of the Point Grey Golf & Country Club name, logo or address is not permitted without written consent from the Club's Board of Directors or the General Manager. Any signage, located on or off the Club's property, must also be preapproved.

RENTALS & FEES

ROOM RENTALS

| | |
|------------------------|-------|
| Sutherland Room A or C | \$125 |
| Sutherland Room B | \$250 |
| Sutherland Room ABC | \$500 |
| The Founders Room | \$300 |

NOTE: Room rentals will be waived where catering exceeds the following Food & Beverage consumption minimums before applicable taxes and gratuities.

MINIMUM FOOD & BEVERAGE CONSUMPTION

| Based on each Room: | Breakfast/Lunch Hours: | Dinner Hours: |
|------------------------|------------------------|---------------|
| Sutherland Room A or C | \$500 | \$750 |
| Sutherland Room B | \$1500 | \$2000 |
| Sutherland Room ABC | \$2500 | \$3500 |
| The Founders Room | \$1000 | \$1500 |

Breakfast/Lunch hours are from 8:00am-3:00pm hours are from 5:00pm-1:00am

MEETING SUPPLIES & EQUIPMENT RENTALS (SUBJECT TO AVAILABILITY)

| | |
|---------------------------------------|-------|
| Flip chart with paper pad & felt pens | \$25 |
| White board with pens | \$15 |
| LCD projector & screen | \$75 |
| Screen (8' X 6') | \$30 |
| BOSE portable sound system | \$100 |
| Dance Floor | \$250 |
| TV | \$100 |
| Cordless Microphone | \$25 |

COMPLIMENTARY EQUIPMENT & SERVICES

Easels for seating arrangements

Ample guest parking

Podium and microphone (by availability)

NOTE: Additional microphones will incur a \$25 rental fee per microphone. Room rentals will be waived where catering exceeds the following Food & Beverage consumption minimums before applicable taxes and gratuities.

CUTTING & PLATING FEE

All food must be supplied by the Club with the exception of specialty cakes. A cutting and plating fee of \$3.25 per person will apply if you would like Point Grey to cut, plate and serve the cake to your guests. We gladly provide plates and cutlery for a self-serve cake station.

LABOUR CHARGE

A bartender fee of \$25.00 per hour, with a minimum of 4 hours, will be applied to the final bill if \$300 in beverage sales is not met. If beverage sales exceed \$300, a bartender will be provided at no additional cost.

APPLICABLE TAXES AND GRATUITIES

A gratuity of 18% will be added to all food, beverages and labour charges. 10% liquor tax will be applied to all alcoholic beverages. 7% PST is applied to meeting supplies and equipment rentals. 5% GST will be applied to the final bill.

DECORATIONS

The use of nails, tacks or other damaging hanging device is strictly prohibited as is the use of confetti. A \$100 charge will be levied for the cleanup of any confetti or confetti-like decorations.

RE:SOUND AND S.O.C.A.N. FEES (SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA)

The Club is required by law to collect S.O.C.A.N. and Re:Sound tariffs for the use of music played, live or recorded. The fees are currently set at:

S.O.C.A.N Fee

Below 100 guests:

Function without dancing \$22.06 (plus GST) Function with dancing \$44.13 (plus GST)

Above 100 guests:

Function without dancing \$31.72 (plus GST) Function with dancing \$63.49 (plus GST)

Re:Sound

Below 100 guests:

Function without dancing \$9.25 (plus GST) Function with dancing \$18.51 (plus GST)

Above 100 guests:

Function without dancing \$13.30 (plus GST) Function with dancing \$26.63 (plus GST)

HOLIDAY LUNCH À LA CARTE - \$38.00 PER PERSON

Lunch includes a basket of assorted breads, organic fair trade coffee and assorted organic teas.

STARTERS

please select one for your group

Classic Caesar Salad with reggiano cheese and herb focaccia croutons

West Coast Seafood Chowder

Holiday Mimosa Salad with butter lettuce, orange segments, dried cranberries, chopped egg, toasted pumpkin seeds and citrus vinaigrette

ENTRÉES

please select one for your group

Roasted Granny's Manitoban Turkey with mashed potatoes, sage stuffing, candied yams, sautéed brussels sprouts, cranberries and gravy

Grilled Local Stealhead with tarragon cream sauce, fingerling potatoes and seasonal vegetables

Roasted AAA Alberta Strip Loin with an herb Dijon crust, creamy brandy peppercorn sauce, mashed potatoes and seasonal vegetables

DESSERTS

please select one for your group

Traditional Christmas Pudding topped with Point Grey brandy sauce

Gluten Free New York Cheese Cake with cranberry and strawberry compote

Belgian Chocolate Truffle Cake with eggnog crème anglaise

Please inquire with the Food & Beverage Manager regarding a pre-selected entrée choice for you and your guests.

HOLIDAY LUNCH BUFFET - \$42 PER PERSON

Minimum of 40 people. Lunch includes organic fair trade coffee and assorted organic teas.

SALADS

Organic Greens and Herbs with seasonal condiments & dressings

Classic Caesar Salad with herb focaccia croutons and parmesan cheese

Mandarin Noodle Salad tossed with peanuts, orange segments,

Spring Onions and assorted julienne vegetables

Marinated Poached Mushrooms with herb lemon dressing, red onion, celery and peppers

Tomato & Bleu Cheese Salad with basil, shallots and virgin olive oil

Organic Quinoa & Sundried Tomato with black beans, red onion, herb garlic dressing

ENTRÉES

Seared Chicken Breast with wild mushroom sauce

West Coast Stealhead topped with tarragon cream sauce

~all of the above are served with potatoes and seasonal vegetables~

CARVERY

please select one for your group

Roasted Pork Loin with a Dijon herb crust and apple onion jus

Roasted Granny's Manitoban Turkey with sage stuffing, cranberries and gravy

Roasted AAA Strip Loin of Beef with rosemary red wine jus

DESSERTS

Festive Cakes and Pastries

Traditional Christmas Pudding and Point Grey brandy sauce

Fresh Fruit

HOLIDAY DINNER À LA CARTE - \$57 PER PERSON

Dinner includes a basket of assorted breads, organic fair trade coffee and assorted organic teas.

STARTERS

please select one for your group

Classic Shrimp Cocktail

Mimosa Salad with butter lettuce, orange segments, dried cranberries, chopped egg, toasted pumpkin seeds and citrus vinaigrette

West Coast Seafood Chowder

Organic Greens with goat cheese, pumpkin seeds, candied salmon and lemon and honey dressing

ENTRÉES

please select one for your group

Certified Angus Prime Rib with rosemary jus, Yorkshire pudding, mashed potatoes and seasonal vegetables

Roasted Granny's Manitoban Turkey with mashed potatoes, sage stuffing, candied yams, sautéed brussels sprouts, cranberries and gravy

Grilled Local Stealhead with tarragon cream sauce, fingerling potatoes and seasonal vegetables

Roasted Pork Loin with apple, thyme and onion jus, roasted fingerling potatoes and seasonal vegetables

DESSERTS

please select one for your group

Traditional Christmas Pudding topped with Point Grey brandy sauce

Gluten Free New York Cheese Cake with cranberry and strawberry compote

Belgian Chocolate Truffle Cake with eggnog crème anglaise

Please inquire with the Food & Beverage Manager regarding a pre-selected entrée choice for you and your guests.

HOLIDAY DINNER BUFFET - \$66 PER PERSON

Minimum 40 people. Dinner includes organic fair trade coffee and assorted organic teas.

SALADS & STARTERS

Organic Greens and Herbs with seasonal condiments & dressings

Classic Caesar Salad with herb focaccia croutons and reggiano cheese

Mandarin Noodle Salad tossed with peanuts, orange segments, spring onions and assorted julienne vegetables

Marinated Poached Mushrooms with herb lemon dressing, red onion, celery and peppers

Tomato & Bleu Cheese Salad with basil, shallots and virgin olive oil

Organic Quinoa & Sundried Tomato with black beans, red onion, herb garlic dressing

Chilled Salmon Platter with candied, cold smoked sockeye salmon

Baby Shrimp with classic cocktail sauce

ENTRÉES

please select two for your group

Seared Chicken Breast with wild mushroom sauce

West Coast Stealhead topped with tarragon cream sauce

Lamb Curry with yellow curry, carrots, onions and celery

~all of the above are served with potatoes and seasonal vegetables~

CARVERY

please select one for your group

Roasted Pork Loin with a Dijon herb crust and apple onion jus

Roasted Granny's Manitoban Turkey with sage stuffing, cranberries and gravy

Sterling Silver Prime Rib with Yorkshire pudding and rosemary red wine jus

DESSERTS

Festive Cakes and Pastries

Traditional Christmas Pudding and Point Grey brandy sauce

Import and Domestic Cheese Platter

Fresh Fruit

HOLIDAY HORS D'OEUVRES - \$34.00 PER DOZEN

Minimum 2 dozen per selection

COLD HORS D'OEUVRES

Smoked Salmon with cream cheese and capers

Jumbo Prawns and cocktail sauce

Local Oysters with classic mignonette (based on available market price)

Tomato & Bocconcini Brochette with pesto

Poached Asparagus and Smoked Sockeye Salmon

HOT HORS D'OEUVRES

Wild Mushroom Bruschetta

Pork & Chive Pot Stickers

Pan Fried Dungeness Crab Cakes

Spinach and Parmesan Tarts

Scallops wrapped in bacon

Grilled Marinated Lamb Skewers

Panko Crusted Prawns

SWEET HORS D'OEUVRES - \$36 PER DOZEN

Selection of French Pastries and Sweets

BEVERAGE SERVICES

FRUIT PUNCH

A blend of orange juice, cranberry juice, sparkling pop and floating cranberries

NON-ALCOHOLIC FRUIT PUNCH - \$60.00 per gallon

ALCOHOLIC FRUIT PUNCH - \$110.00 per gallon with your choice of vodka, gin or rum

one gallon serves approximately 25 glasses

RED WINE

| | |
|--|------|
| Peller Estates Cab/Merlot, BC | \$30 |
| Monte Antico Toscana, Italy | \$36 |
| Dona Paula Malbec, Argentina | \$38 |
| Mirassou Pinot Noir, California | \$40 |
| J.Lohr Seven Oaks Cabernet Sauvignon, California | \$44 |

WHITE WINE

| | |
|---|------|
| Peller Estates Sauvignon Blanc, BC | \$30 |
| Tommasi Pinot Grigio, Italy | \$38 |
| Oyster Bay Sauvignon Blanc, New Zealand | \$40 |
| Unsworth Pinot Grigio, BC | \$40 |
| Hahn Chardonnay, California | \$42 |

BUBBLES

| | |
|----------------------------------|------|
| Veuve Du Vernay France | \$32 |
| Segura Viudas Brut Reserva Spain | \$35 |
| La Marca Prosecco, Italy | \$40 |
| Santa Margherita Prosecco Italy | \$42 |

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