

HOLIDAY PACKAGE

2023



Gallagher's
Canyon

MEMBER
GOLFBC
GROUP



Welcome,

Thank you for your interest in Gallagher's Canyon Golf & Country Club for your upcoming event.

Our beautifully appointed clubhouse is nestled among ponderosa pine forests and offers a truly unique setting for your function. Our commitment to you is to consistently provide the highest standard of service, the finest & freshest quality food in a friendly, relaxed and elegant setting.

Our Chef uses the freshest of Okanagan fruits and vegetables, the highest quality meats and seafood. Choose from our banquet menus or meet with our Chef and plan a spectacular customized menu.

We welcome you and look forward to making your event a most memorable one.

"Looking forward to bringing back this year's Christmas party, the food alone has everyone really anticipating the event."

W. Waller

Ruthanne Arams

Sales, Events, & Marketing Manager
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Banquet Services

BANQUET SERVICES

- ... Event planning and consultation
- ... Professional bartenders and service staff
- ... Customized menus available
- ... Christmas tree and festive décor
- ... Room capacity is 150 guests

COMPLIMENTARY SERVICES

- ... Podium and microphone
- ... P/A system
- ... Parking
- ... Dance Floor
- ... Use of the Canyon Bar & Grill for extra space/activities
- ... Cocktail reception space

GUEST TABLES

Choice of black or white table linens to compliment the white linen napkins and full table setting.

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list featuring the fine wines of our Okanagan Valley, as well as imported products. Corkage functions are respectfully declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. We offer a variety of bar options to suit your budget: cash bar, subsidized bar, drink tickets, and more; ask us for details!

DANCING

After dinner, you are welcome to hire a band or a DJ for the evening; only background dinner music is provided. This is at the responsibility of the client, not Gallagher's Canyon. There is a SOCAN Music License fee + tariff of \$90.12. If you wish to have dancing at your event, built in dance floor is included.

CONFIRMATION REQUIREMENT

To confirm your event and secure your date, we require a booking fee of \$500.

AV SERVICES

An LCD screen and projector are available for slideshows or PowerPoint presentations and is included in the room rental. The client is responsible for bringing a laptop to run the slideshow/presentation.

ROOM RENTAL

Room Rental is \$500 and includes all services listed above.



Winter Wonderland Buffet

GRAZING TABLE

Smoked and cured meats, fresh fruit, local and international cheeses, hummus, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF) (V)

Roasted Sweet Potato
bacon, crème fraiche, chives (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes *OR* Potato
Purée (GF)

White Bean Cassoulet (GF) *OR* Vegetarian
Lasagna

Grilled Seasonal Vegetables (GF)

MAIN ENTRÉE | *select (1) ONE:*

Roasted Chicken Breast
smoked paprika sauce

Roasted Turkey Breast & Thigh
brown butter gravy, cranberry sauce (GF)

Honey Butter & Thyme Glazed Ham

Grilled Pork Loin
salsa verde

Slow Roasted Beef Striploin
au jus
... ADD \$9 per guest

Slow Roasted Prime Rib
au jus
... ADD \$14 per guest

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea

ADD-ON

Festive Punch
fruit juices, soda, cranberry
(non-alcoholic)
... ADD \$1.50 per guest

ONE (1) MAIN ENTRÉE \$49

TWO (2) MAIN ENTRÉES \$54

... Prices subject to tax and service charge

... Minimum 24 guests required



Holiday Brunch Buffet

SIGNATURE BRUNCH \$41 | CHAMPAGNE BRUNCH \$46

Champagne Brunch includes a mimosa or glass of Champagne for each guest

AVAILABLE UNTIL 2PM

Fresh baked muffins, bagels, and breads with butter, cream cheese, and preserves

Thick cut bacon and breakfast sausage

Vanilla dipped French toast *with maple syrup, fresh berries*

Potato hash

Scrambled free range eggs

BBQ braised Romano beans

Harissa braised beef short rib or BBQ salmon fillet

Assorted seasonal fruit

Shaved vegetable salad *with field greens, lemon vinaigrette* OR Traditional Caesar salad

BREAKFAST ADD ONS

Mixed berry brioche pudding with Chantilly cream \$5

Smoked pork belly \$6

Eggs benedict \$8

Natural wood smoked salmon \$8

Petite beef eye fillet steak \$12

... *Prices subject to tax and service charge*

... *Minimum 24 guests required*

... ***Kids 6 - 12 | \$16***



Reception and Banquet Additions

PLATTERS

prices per platter based on 25 guests

- Fresh Fruit Display** **\$100**
seasonal Okanagan fruits and berries, melon, and pineapple
- Vegetable Crudités Platter** **\$100**
garden fresh vegetable presentation, original buttermilk ranch dip
- Charcuterie Board** **\$125**
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette
- International and Domestic Cheese Board** **\$125**
assorted import and domestic cheeses, served with crackers and fruit garnish
- Smoked Salmon Platter** **\$150**
herbed cream cheese, candied red onions, capers, and pumpernickel
- Dessert Bites Platter** **\$85**
- LATE NIGHT SNACK**
prices are per person, available from 9pm - 11pm, menus can be customized
- Build-Your-Own Poutine Bar** **\$10.50**
add pulled chicken or pork **\$3/guest**
- Tacos** **\$13**
pulled pork or chicken tacos served with slaw and condiments
- Pizza** **\$21/pizza**
capocollo ham, chili, fresh mozzarella
salami, arugula, shaved Grana Padano, honey
mushroom, spinach, feta
prawn, lemon oil, black pepper
chicken pesto, caramelized onion, goat cheese





Canapés

COLD

Hummus (V)
grilled baguette

Seared Tuna (GF)
wasabi mayo

Deviled Eggs (GF)
paprika

Ceviche
corn crisp, cilantro

Brochette (V)
grana padano, aged balsamic

\$3.5 EACH
minimum 3 per selection

CHEF'S NOTE

A general guide to canapes quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner

WARM

Mini Pork & Beef Sausage Rolls
house made ketchup

Pakora Battered Prawns (GF)
cilantro chutney

Corn Hushpuppies
south Carolina BBQ sauce

Lentil Croquettes (V)
tamarind sauce

Arancini
tomato jam

Southern Fried Chicken
hot sauce

Grilled Cheese
apple mostarda





Terms and Conditions

1. The host is responsible for all guests and any damages that may occur to Gallagher's Canyon property.
2. Gallagher's Canyon Golf and Country Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. There is a fee associated with having a dance, based on your number of guests, the SOCAN Music License Fee + Tariff.
4. Bookings require a \$500 booking fee to confirm the function.
5. All requirements and menus must be finalized a minimum of three weeks in advance.
6. No food or beverage will be permitted to be brought in or taken off the premises.
7. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
8. We respectfully decline corkage functions.
9. The Event Coordinator must be notified of all equipment, decorations etc., being provided to arrange times for access. A \$100.00 storage fee will be charged for any items not taken at the end of the event.
10. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
11. Beverage service ends at 12:00am. Clubhouse to be vacated by 1:00 am.
- 12. The use of confetti + glitter is prohibited inside and outside the Clubhouse.**
13. A 5% Goods & Services Tax (GST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
14. A 18% service charge is applicable to all Food & Beverages charges.
15. Please Note: a credit card is required to guarantee final payment along with a signed contract.
16. Late fees will apply (2%) should the account still be outstanding 14 days after being invoiced.
17. Guaranteed number is required 14 days prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.