



Dear Guest

Thank you for your interest with 'Courses Restaurant' at Shannon Lake Golf Course.

Please review the enclosed information package detailing the type of group options we offer. We can build on any of our event options to customize an exclusive, unforgettable visit that will delight your group.

If you have any questions or if you require any additional information, please do not hesitate to contact me by calling 250 768-4653 ext. 106.

Sincerely, Jane Chevrier F&B Manager  
Courses Restaurant  
Fbmanager@shannonlakegolf.com

PLEASE SEE BUFFET MENU'S BELOW



## COURSES BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls

### Salads

Courses Greens, spring lettuce mix, tomatoes, cucumber, with two dressing options

Chef's selection of two specialty salads

### Cold Platters

Charcuterie Board  
Domestic Cheese Board  
Assorted Pickles and Olives Presentation

### Pasta - select (1) one

Spiral Noodle  
with fire roasted tomato basil sauce  
Vegetarian Lasagna  
Penne Alfredo

### Starch & Vegetables - select (1) one

Garlic Mashed Potatoes  
Roasted Baby Red Potatoes  
Scallop Potatoes  
Scented Rice  
Seasonal Vegetable Medley ... INCLUDED

### Main Entrées - select (1) one

Parmesan Chicken  
marsala jus  
Salmon  
sundried tomato cream  
Turkey Breast  
stuffing & gravy

### Carvery Station

Chef Attended Roast Beef  
with merlot demi glaze

### Desserts

Assorted Dessert Squares  
Chef's Assorted Cakes  
Fresh Fruit Presentation  
seasonal berries and grapes  
Coffee and Tea

**\$39.50 PER GUEST** plus taxes & gratuities



## 19<sup>th</sup> HOLE BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls

### Salads

Courses Greens, spring lettuce mix, tomatoes, cucumber, with two dressing options

Chef's selection of two specialty salads

### Cold Platters

Charcuterie Board

Domestic Cheese Board

Assorted Pickles and Olives Presentation

### Pasta - select (1) one

Spiral Noodle

with fire roasted tomato basil sauce

Vegetarian Lasagna

Penne Alfredo

### Starch & Vegetables - select (1) one

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Scallop Potatoes

Scented Rice

Seasonal Vegetable Medley ... INCLUDED

### Main Entrées - select (2) one

Parmesan Chicken

marisala jus

Salmon

sundried tomato cream

Turkey Breast

stuffing & gravy

### Carvery Station

Chef Attended Roast Beef

with merlot demi glaze

### Desserts

Assorted Dessert Squares

Chef's Assorted Cakes

Fresh Fruit Presentation

seasonal berries and grapes

Coffee and Tea

**\$42.50 PER GUEST** plus taxes & gratuities



## COURSES EXECUTIVE BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls

### Salads

Courses Greens, spring lettuce mix, tomatoes, cucumber, with two dressing options

Chef's selection of two specialty salads

### Cold Platters

Charcuterie Board  
Domestic Cheese Board  
Assorted Pickles and Olives Presentation

### Pasta - select (1) one

Spiral Noodle  
with fire roasted tomato basil sauce  
Vegetarian Lasagna  
Penne Alfredo

### Starch & Vegetables - select (1) one

Garlic Mashed Potatoes  
Roasted Baby Red Potatoes  
Scallop Potatoes  
Scented Rice  
Seasonal Vegetable Medley ... INCLUDED

### Main Entrées - select (1) one

Marsala Chicken  
mushroom jus  
Salmon  
white wine citrus cream  
Turkey Breasts  
stuffing & gravy

### Carvery Station

Chef Attended Prime Rib  
with Yorkshire Pudding and gravy

### Desserts

Assorted Dessert Squares  
Chef's Assorted Cakes  
Fresh Fruit Presentation  
seasonal berries and grapes  
Coffee and Tea

**\$44.50 PER GUEST** plus taxes & gratuities



## COURSES EXECUTIVE PLATED DINNER

All buffets include fresh artisan bread and assorted rolls

### **First Course – select (1) ONE:**

#### **Caesar Salad**

signature Caesar dressing, croutons, bacon bits and asiago cheese

#### **Courses Artisan Greens**

spring lettuce mix, tomatoes, cucumber, and raspberry vinaigrette

#### **Spinach Salad**

strawberries, goat cheese, and raspberry vinaigrette

**Soup options available ...ADD \$3 per person**

### **Second Course**

Served with seasonal vegetables and garlic mashed potatoes

**Baked Salmon** \$35.00

sundried tomato cream

**Turkey Breast** \$34.00

stuffing & gravy

**Shallot, Basil and Asparagus Stuffed Chicken** \$37.00

**6oz Triple AAA Sirloin Steak** \$40.00

button mushrooms

### **Third Course – select (1) ONE:**

#### **Chocolate Banana Bread Pudding**

warm croissant bread pudding, chocolate and bananas drizzled with a banana liquor butter glaze

#### **Chocolate Torte Cake**

served with drunken cherries

#### **Deluxe Carrot Cake**



## RECEPTION AND BUFFET ADDITIONS

### Courses Platters

prices per platter

**Fresh Fruit Display** **\$87.50**

seasonal Okanagan fruits and berries, melon and pineapple

**Vegetable Crudités Platter** **\$87.50**

garden fresh vegetables presentation, ranch dip

**Charcuterie Board** **\$115**

assorted cured meats, crostini, mustards and fruit preserves

**Domestic Cheese Board** **\$115**

assorted domestic cheeses, served with crackers and fruit garnish

### Late Night Snack

prices are per person, available after 9pm

Menus can be customized

**Build your own Poutine Bar** **\$10.00**

**Pizza** **\$15.00**

choice of meat lover, pepperoni, margherita, chicken with roasted red peppers and feta

### CHEF'S NOTE

A GENERAL GUIDE TO HORS  
D'OEUVRES QUANTITIES  
REQUIRED AS FOLLOWS

3-4 PIECES PER PERSON =  
SHORT RECEPTION, DINNER  
TO FOLLOW IMMEDIATELY

4-8 PIECES PER PERSON =  
LONGER RECEPTIONS,  
DINNER TO FOLLOW A LITTLE  
LATER

8-12 PIECES PER PERSON =  
HEAVY RECEPTION OR LIGHT  
DINNER

12-16 PIECES PER PERSON =  
DINNER



## HORS D'OEUVRES AND CANAPES

### TRADITIONAL HORS D'OEUVRES

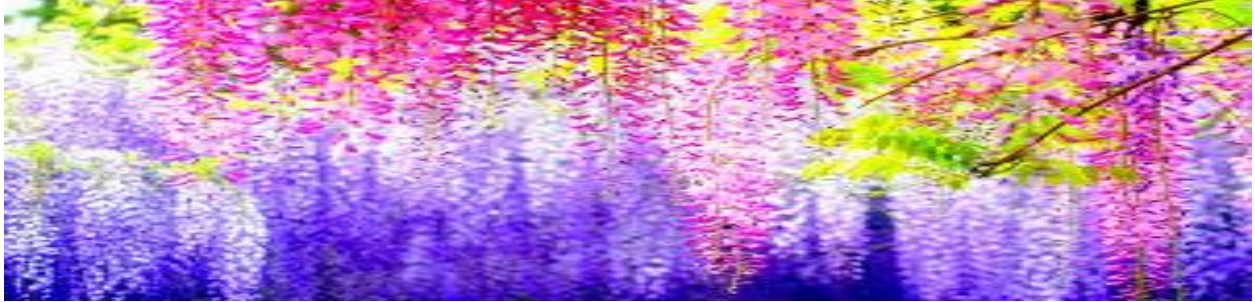
Prices are per dozen, minimum 2 dozen per item

<b>Teriyaki Glazed Meatballs</b>	\$22
<b>Vegetarian Spring Rolls</b> sweet chili sauce	\$18
<b>Canyon Wings</b> assorted flavors, bleu cheese dip	\$22
<b>Devilled Eggs</b> Dijon, horseradish	\$20
<b>Bruschetta Crostini</b> feta cheese, basil	\$20
<b>Mediterranean Flat Bread Pizza</b>	\$25

### Canapes

Prices are per dozen, minimum 2 dozen per item

<b>Grape Tomato, Bocconcini, Basil Skewers</b>	\$20
<b>Sushi</b> smoked salmon cream cheese, California rolls, spicy crab	\$20
<b>Beef Crostini</b> horseradish aioli, crispy onions	\$25
<b>Crispy Risotto Balls</b>	\$20
<b>Tandoori Chicken Skewer</b>	\$25
<b>Tuna Tartare</b>	\$25



**Do you have a minimum number of guests required for booking?**

Food and Beverage minimums include: \$4000 Saturday (to buy out restaurant). Other evenings are flexible depending on availability

**Do you have pictures of the Clubhouse and Banquet Facilities?**

To view pictures of the restaurant, please visit our website [shannonlakegolfcourse.com](http://shannonlakegolfcourse.com)

**What are the Terms & Conditions of booking?**

There is a facility fee of \$750 plus GST. Upon confirmation of booking you will receive a copy of our "Terms and Conditions" and need to provide a non-refundable deposit of \$750 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with deposit

**How and when do we pay for the wedding?**

We will provide you with a complete estimate with all costs and payment schedule. Payment is required 7 days prior to the wedding and a reconciliation of charges will occur afterwards.

**When is our Guaranteed number of guests required?**

We require your guaranteed number of guests 7 days prior to the event. This number may not decrease; however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

**What do we pay for children?**

The price for the buffet menu is as follows: 1-4 years – no charge, 5-11 years – 50%, 12+ - full price. We offer a variety of plated children's menu options.

**Are we able to bring our own wine or bar beverages?**

All corkage functions are respectfully declined. This policy adheres to all legislated liquor laws and our liquor license.

**What type of Bar Service is available?**

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...



**Who is responsible for getting our guests home safely?**

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guest's transportation.

**Do you have a dance floor?**

No, but we can help you rent one – usually \$500.00 rental fee

**Can we bring in our Wedding Cake?**

Yes, this is one item you may supply. We will also assist with cake cutting or scoring the cake (\$). Please discuss your options with us. Must be made by a professional or someone with a valid Food Safe Certificate.

**When will the room be available?**

Your banquet room will be available after 2:00pm on the date of your event. Our staff can help with the set up (\$)

**What do you supply for the guest tables?**

Courses Restaurant will provide grey linen, stemware, and cutlery. The chairs and tables will be the one's available in restaurant.

**TERMS & CONDITIONS**

1. Shannon Lake Golf Course is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china,
2. Or rental merchandise, however Shannon Lake Golf Course does not assume liability should anything be damaged or misplaced in the normal course of business
3. The client of the event will be held responsible for all damages to property. All repair costs plus a service charge of \$200.00/damaged area will be added to the final bill
4. There is a fee associated with having a dance, the SOCAN Music License Fee + Sound tariff is \$90.12
5. Bookings require a \$500.00 non refundable to confirm the function. The deposit will be applied towards your final invoice. Cancellations made with 60 days of the event will be charged 50% of the total estimated cost of your event.
6. All requirements and menus must be finalized a minimum of four weeks in advance
7. Due to licensing requirements and quality control issues, no food or beverage will be brought in or taken off the premises, with the exception of a wedding cake or birthday cake.
8. Corkage functions are respectfully declined
9. The Food & Beverage must be notified of all equipment, decorations and items being delivered to arrange times for access. A \$100.00 storage fee will be charged for any items not removed from premises at the end of the event

10. Outside alcohol is not permitted. All alcohol is provided by Courses Restaurant. Alcohol service must end at 11:30pm and music to stop by 12:00am and clubhouse vacated by 1:00am.
11. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
12. All contracted events will incur a 18% automatic service charge
13. 5% Goods & Services Tax (GST) will be applied. If liquor is part of your event, a 10% liquor tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
14. Guaranteed number of guests is required 7 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher
15. Please Note: a credit card is required along with your signed contract upon booking. 100% off prepayment of your event is required 7 days before your event., this payment is based on your guaranteed number of guests. There will be reconciliation on the next business day.
16. Catering Prices are guaranteed three (3) months prior to your event
17. Terms & conditions are subject to change without notice.

## **NOTES:**