



Congratulations on your engagement!

Our beautiful new restaurant is the ideal location for your special day.

Courses restaurant is available year-round and showcases beautiful landscape in a private setting, with floor to ceiling windows overlooking the golf course and Shannon Lake.

Located 5mn from downtown West Kelowna, Shannon Lake Golf Course is easily accessible for guests and offers close proximity to Okanagan top wineries so guests can enjoy all that the Okanagan has to offer.

Our Food and Beverage team will be dedicated to provide the best hospitality possible and deliver an unforgettable event.

We will be delighted to show you our beautiful facility, contact our F&B Manager, Jane Chevrier at 250-768-4653, ext 106, email 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



19th 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

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

\$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 Crudité's 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

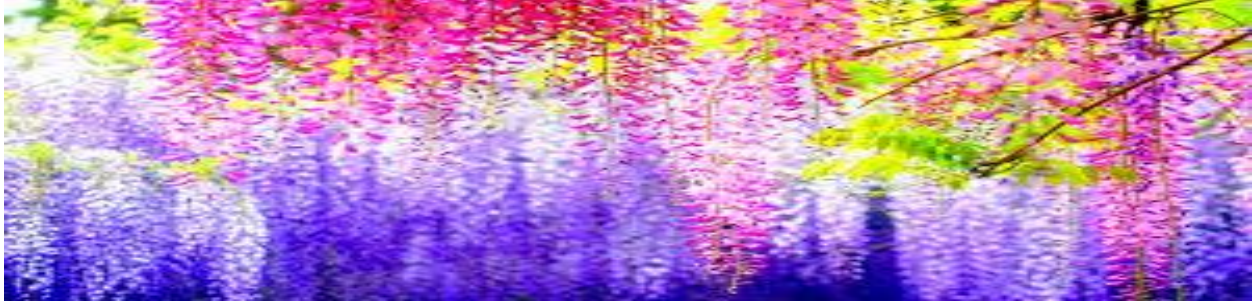
Prices are per dozen, minimum 2 dozen per item

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

Canapes

Prices are per dozen, minimum 2 dozen per item

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

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: