



Dear guest,

Thank you for your interest with “Courses restaurant ” at the Shannon Lake Golf Club.

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,

Loic Jacquet

Food & Beverage Manager & Sommelier

Courses Restaurant

250-768-4653 ext 106

fbmanager@shannonlakegolf.com

www.shannonlakegolf.com

Food & Beverage Department

The Food & Beverage team is dedicated to providing a memorable dining experience.

The following fact sheets outline information regarding our Food & Beverage offerings:

- Courses restaurant
- Menu pricing
- Rental fees

VENUE

Restaurant

Slow season (Oct 1- April 30)

- 60 person seating capacity- indoor only

Peak season (May 1- Sept 30)

- 70 person seating capacity-indoor
- 40 person seating capacity-outdoor (weather permitting)

Menu Pricing & Rental Fees

All pricing shown reflects the minimum cost per person; a party is considered a group of 15 guests or more. All parties are subject set menus with limited choices unless otherwise noted.

All food & beverages items are subject to:

- Applicable taxes
- 18% Service charge (includes separate bills & cash bar)

Rental fees for private events:

- 1-40 guests: no cost (part of restaurant open for regular business)
- 41+guests: \$ 750.00 (exclusivity of restaurant)

Food & Beverage options

Breakfast buffets (15-60 guests)

Continental breakfast | 12.95

- Croissants, bagel & cream cheese, muffins, Danish pastries, fruit platter, granola, yogurt, coffee/tea

Quick start breakfast | 14.95

- English muffin sandwich (fried eggs, cheese, back bacon), hash brown, fruit platter, coffee/tea

Traditional buffet | 18.95

- 4 cheese scrambled eggs, bacon, sausage, hash brown, muffins, croissants, fruit platter, coffee/tea

Brunch buffet | 28.95

- Traditional buffet, egg benny, assorted pastries, carved ham, chef's creation casserole, coffee/tea

Luncheon:

- Buffet (1 salad/1 main/1 dessert): \$ 24.95- **(20-60guests)**

Dinner:

Buffet options (20-60 people)

Each buffet comes with your choice of 1, 2 or 3 entrees, 2 salads, 2 vegetables, 2 desserts, fresh buns & butter, coffee/tea service.

- 1 Entrée \$ 35 / 2 Entrees \$42 / 3 Entrees \$49

Cash bar (Last call at 11.00pm)

- Beverage selection:
 - Wine by the Glass: \$ 8.00
 - Bottle: \$ 40.00 as pre-selected
 - Beer, coolers, ciders...\$ 5.75
 - Draughts \$5.95
 - Cocktails, highballs: \$ 6.50

Reception

(minimum 20 people-pricing subject to change pending the season)

Per dozen canapes

- \$ 25.00 for cold selection
- \$ 30.00 for hot selection

Platters (for 2 guests)

- \$ 19.00/ Cheese selection, crackers, condiments.
- \$ 25.00/Antipasto or charcuterie.