



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  
Restaurant & Event Manager  
Courses Restaurant  
[Fbmanager@shannonlakegolf.com](mailto:Fbmanager@shannonlakegolf.com)

## **Food & Beverage Department**

The F&B 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 (Jan 1 – April 30)

- 80-person seating capacity – indoor only

Peak Season (May 1 – Dec 31)

- 80 person setting capacity – indoor
- 60-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 20 guests or more. All parties are subject to set menus with limited choices unless otherwise noted.

All food & beverage 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 (exclusivity of restaurant)

## **FOOD & BEVERAGE OPTIONS**

### **Breakfast Buffets (20 -60 guests)**

Continental breakfast 12.95

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

Quick start breakfast 14.95

- ❖ English muffin sandwich (fried egg, cheese, ham), hash browns, fruit platter and coffee/tea

Traditional buffet \$18.95

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

#### Brunch Buffet

- ❖ Traditional buffet, egg Benny, assorted pastries, carved ham and coffee/tea

#### Luncheon (minimum 20 guests)

- ❖ Buffet option; salad, 1 main entrée and 1 dessert \$24.95
- ❖ Plated luncheon options available

#### Dinner (minimum 20 guests)

- ❖ Buffet option  
Each buffet comes with choice of 1,2 or 3 entrees, 2 salads, 1 vegetable, 1 starch, 2 desserts, fresh buns & butter and coffee/tea
- ❖ 1 entrée \$35.00/ 2 entrée \$42.00/ 3 entrees (one extra starch to be selected) \$49

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

- Per dozen canapés
- ❖ \$25.00 for cold selection
- ❖ \$30.00 for hot selection

#### Cash Bar (Last call @ 11:30 pm)

- ❖ Beverage Selection  
Wine by the glass \$8.00  
Bottle \$40.00 – Preselected  
Beers \$5.75/Draught Beer \$6.25  
Cooler/Ciders \$6.00  
Cocktails & Highballs \$6.50  
(prices for beverages include tax)