

Banquets

at Gorge Vale





GORGE VALE GOLF CLUB

Dear Event Planner,

Thank you for considering Gorge Vale Golf Club as the host venue for your special event. Our event professionals and culinary team look forward to assisting you in planning an event that meets your goals while exceeding the expectations of your guests.

Located just minutes from downtown Victoria, Gorge Vale Golf Club has the proud distinction of being one of the premier golf facilities on Vancouver Island. Our Club has been hosting successful events since it was established in 1930.

At Gorge Vale we are driven to provide our members and guests with the highest possible hospitality standards. Our culinary team is committed to providing the freshest ingredients all beautifully prepared and presented to your guests. Our professional staff is aware of the challenges facing event organizers and we will work closely with you to create the event you want within your budget.

This catering package is designed to enable you to plan a successful event. After reviewing the package please feel free to contact us at your convenience to discuss the availability of dates and to answer any questions that you may have.

Regards,

Don McKim
Events Coordinator
CPGA Professional
Direct: (250) 383-6451 ext. 230



RESERVATIONS

With the high demand for our facilities during the summer months, we encourage you to reserve your function date well in advance. Securing your date will require a signed contract and a non-refundable minimum deposit of \$300.00. Functions will not be secured until the deposit and signed contract are received.

ROOM RENTAL

A standard room rental charge of \$275.00 will apply to all evening functions and those daytime functions in excess of 100 people. Breakfast and lunch functions are subject to the following room rental rates: 0-50 people attending \$50.00 and 51-100 people attending \$100.00.

Gorge Vale will allocate function rooms based on group size and requirements. Gorge Vale reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

FOOD AND BEVERAGE SERVICE

Our catering coordinator would be pleased to assist you in developing a menu to suit your particular needs. Each menu offers a variety of enticing entrees to satisfy the tastes of your guests. Our professional and courteous staff will graciously host you and your guests for an enjoyable, worry free reception.

Certain dietary and allergy related substitutes may be made with prior request. Menu options are available for children eleven years and under at reduced prices.

Final selection must be arranged at least two weeks prior to the event. Menu prices and selection are guaranteed 60 days prior to the function date. The minimum guarantee of attendees is required no later than 5 days prior to the event date. The actual charge for the event will be the minimum number guaranteed or the actual number of guests, whichever is higher. If a guaranteed number is not received, the contracted expected number will be the amount billed.

No food or beverage will be permitted to be brought in or removed from the clubhouse with the exception of wedding cakes. We are pleased to cut and display the cake at a fee of \$1.00 per person.



The provincial liquor act prohibits licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday (last call at 12:30 AM) and 12:00 AM Sundays (last call 11:30 PM). We anticipate all guests out by these closing times to enable cleanup to commence.

Gorge Vale reserves the right to inspect and monitor all functions and to discontinue service to some or all guests in the event of violation of Gorge Vale's policies or Provincial law. Smoking is prohibited in all areas of the clubhouse and patio areas.

BILLING ARRANGEMENTS

Your catering coordinator will provide you with an estimated quote for your function package. A deposit equal to 75% of the projected total may be required 14 days in advance of the function. Gorge Vale Golf Club will accept the following methods of payment: Cash, cheque, or debit card (credit cards will not be accepted), unless prior arrangements have been made. After your event, the final payment becomes due upon receipt of your invoice. Late payments are subject to a 2% per month interest charge.

MISCELLANEOUS CHARGES

All hosted food is subject to a 15% gratuity and hosted alcoholic beverages are subject to a 12% gratuity and 12% HST. Under the HST act the gratuity is also subject to 12% HST.

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) levy a fee applicable to all functions hiring music for entertainment purposes. Socan fees are \$29.56 without dancing and \$59.17 with dancing. SOCAN fees are subject to 12% HST.

COAT CHECK FACILITIES

There is an unattended cloakroom available for your guests. Gorge Vale Golf Club does not assume any responsibility for items left in the cloakroom, or lost anywhere on the property.



CONFETTI POLICY

The use of any form of confetti, rice or other small decorative pieces is not permitted. If any of these forms are used on the premise, a charge of \$200.00 will be assigned.

DECORATIONS

If you are wishing to decorate, we ask that you inform your catering coordinator prior to your event, in order to make arrangements. Nothing permanent or damaging to the Club's finished areas will be permitted.

DRESS CODE

Gorge Vale Golf Club has a dress code in effect. It is the responsibility of the coordinator of the event to ensure that all persons attending are aware of and are dressed in compliance with the dress code. Any person not dressed in compliance with the code will be asked to leave the premises.

CANCELLATIONS

In the event of a cancellation Gorge Vale Golf Club will either charge a cancellation fee which will be deducted from the deposit or retain the deposit in full. If the function is cancelled more than 60 days in advance, the deposit is refundable only when the same room has been rebooked for the same day for a group equivalent in size and revenue. All cancellations must be in writing.

All parties are liable for any damages or theft from Gorge Vale Golf Club by any of the guests during the course of their function. Grounds and lower clubhouse areas are off limits to guests. The designated catering rooms only are available to guests.

MACAN BUFFET

\$31.50

(A.V. Macan – architect of the original course)

Salads – Choose (Four) of the following:

Seasonal Greens with Condiments
Yukon Potato
De-Constructed Caesar
Asian Noodle
De-Constructed Greek & Balsamic Vinaigrette
Mushroom & Artichoke with Feta, Balsamic Vinaigrette
Bow-Tie & Roasted Mediterranean Vegetable
Spinach Salad

Cold Platters

Select Deli Meat
Traditional & Imported Cheeses
Pickle & Olive Platter
Bocconcini with Roma Tomato, Balsamic Reduction, Fried Basil
Crudités & Dip

Additions

Whole Decorated Salmon \$195

Hot Carved – Choose (one) of the following:

Top Round of Beef with Demi Glaze
Roast Leg of Lamb with Mint Demi Glaze
Whole Turkey with Double Smoked Sausage Stuffing
Date & Foccacia Stuffed Pork Loin
Brown Sugar & Dijon Rosemary Glazed Ham
CHANGE TOP ROUND FOR PRIME RIB ADD \$4.00 PER PERSON

The above served with your choice of:

Roasted Potatoes, Rum Mashed Yams, Bourisin Mash Potato or Rice Pilaf
Chef's choice Seasonal Vegetables

Dessert

Your choice Cakes etc Select Tortes, Cookies & Chef's Selection

Coffee & Tea

PRICE IS SUBJECT TO 15% GRATUITY & APPLICABLE TAXES

FYVIE BUFFET

\$38.50

(David Fyvie- 1st President of Gorge Vale - 1927)

Salads – Choose (Five) of the following:

Seasonal Greens with Condiments
Yukon Potato
De-Constructed Caesar
Asian Noodle
De-Constructed Greek & Balsamic Vinaigrette
Mushroom & Artichoke with Feta, Balsamic Vinaigrette
Bow-Tie & Roasted Mediterranean Vegetable
Spinach Salad

Cold Platters

Select Deli Meat
Traditional & Imported Cheeses
Pickle & Olive Platter
Crudités & Dip
Bocconcini with Roma Tomato, Balsamic Reduction, Fried Basil

Additions

Whole Decorated Salmon \$195

Hot Carved – Choose (one) of the following:

Top Round of Beef with Demi Glaze
Roast Leg of Lamb with Mint Demi Glaze
Whole Turkey with Double Smoked Sausage Stuffing
Date & Focaccia Stuffed Pork Loin
Brown Sugar & Dijon Rosemary Glazed Ham
CHANGE TOP ROUND FOR PRIME RIB ADD \$4.00 PER PERSON

Hot Entrees – Choose (one) of the following:

Whole Roast Honey Garlic Chicken
Sautéed Red Curried Prawns & Bell Peppers
Lasagna (Beef, Chicken Breast or Vegetarian)
Fillet Wild Salmon Fresh Herb & Cream Reduction
Chicken Breast, Wild Mushroom & Port Demi glaze

The above served with your choice of:

Roasted Potatoes, Rum Mashed Yams, Bourisin Mash Potato or Rice Pilaf
Chef's choice Seasonal Vegetables

Dessert

Your choice Cakes Etc. Select Tortes, Cookies & Chef's Selection

Coffee & Tea

PRICE IS SUBJECT TO 15% GRATUITY & APPLICABLE TAXES

MASTERS BUFFET

\$42.50

Salads – Choose (Five) of the following:

Seasonal Greens with Condiments
Yukon Potato
De-Constructed Caesar
Asian Noodle
De-Constructed Greek & Balsamic Vinaigrette
Mushroom & Artichoke with Feta, Balsamic Vinaigrette
Bow-Tie & Roasted Mediterranean Vegetable
Spinach Salad

Cold Platters

Whole Decorated Salmon with Assorted West Coast Shellfish
Select Deli Meat
Traditional & Imported Cheeses
Pickle & Olive Platter
Crudités & Dip
Fresh Sliced Seasonal Fruit
Bocconcini with Roma Tomato, Balsamic Reduction, Fried Basil

Hot Carved – Choose (one) of the following:

Top Round of Beef with Demi Glaze
Roast Leg of Lamb with Mint Demi Glaze
Whole Turkey with Double Smoked Sausage Stuffing
Date & Focaccia Stuffed Pork Loin
Brown Sugar & Dijon Rosemary Glazed Ham
CHANGE TOP ROUND FOR PRIME RIB ADD \$4.00 PER PERSON

Hot Entrees – Choose (Two) of the following:

Whole Roast Honey Garlic Chicken
Sautéed Red Curried Prawns & Bell Peppers
Lasagna (Beef, Chicken Breast or Vegetarian)
Fillet Wild Salmon Fresh Herb & Cream Reduction
Chicken Breast, Wild Mushroom & Port Demi glaze

The above served with your choice of:

Roasted Potatoes, Rum Mashed Yams, Boursin Mash Potato or Rice Pilaf
Chef's choice Seasonal Vegetables

Dessert

Your choice Cakes etc Select Tortes, Cookies & Chef's Selection
Coffee & Tea

PRICE IS SUBJECT TO 15% GRATUITY & APPLICABLE TAXES



HORS D'OEUVRES AND RECEPTION ENHANCEMENTS

Chef's note: A general guide to Hors d' Oeuvres quantities required is as follows:

3-4 pieces per person- Short reception dinner to follow

4-8 pieces per person- Longer reception or light dinner

**Prices Based on per Dozen Pieces
Minimum 3 Dozen per Item**

Mini Quiche
Satays (Beef or Chicken)
Samosas
Mini Sausage rolls
Spring Rolls
Chicken Wings
Pork Riblets
Mini Quesadilla
\$14.95

Brochetta
Devilled Eggs
Thai Meatballs
Mexican Antojitos
Mini Prawn Cakes
Mini Burgers
Seafood Mushroom Caps
\$16.95

BBQ Ribs
Prawn Mousse Pastry Swans
Goat Cheese & Cranberries Phyllo
Chicken Wonton Dumplings (Gyoza)
Bacon Wrapped Scallops
Eggplant, Capiccolli Gruyere Rolls
Grilled Lamb Chops, Red Onion Relish
Teriyaki Glazed Tuna on Cucumber
\$17.95

Vegetarian Selections

Leek & Goat Cheese Tarts
Grilled Vegetable Skewers
Roma & Bocconcini Bites
Vegetable Samosas
Rice Paper Vegetarian Rolls
Vegetarian Spring Rolls
\$16.95

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BANQUET WINE LIST

House Wine

Glass	\$ 5.50
½ Liter	\$13.25
Liter	\$24.50

Above prices subject to change without notice and include applicable taxes

A more extensive wine list is available upon request

All hosted alcoholic beverages are subject to a 12% Gratuity

Lunch Buffet

\$23.95

Fresh Baked Rolls - Island Butter

Salads – Choose (Two) of the following:

Seasonal Greens with Condiments

Yukon Potato

De-Constructed Caesar

Asian Noodle

De-Constructed Greek & Balsamic Vinaigrette

Mushroom & Artichoke, Feta, Balsamic Vinaigrette

Bow-Tie & Roasted Mediterranean Vegetable

Spinach Salad

Cold Platters

Select Deli Meat

Pickle & Olive Platter

Hot Entrees – Choose (Two) of the following:

Whole Roast Honey Garlic Chicken

Sautéed Red Curried Prawns & Bell Peppers

Lasagna (Beef, Chicken Breast or Vegetarian)

Fillet Wild Salmon Fresh Herb & Cream Reduction

Chicken Breast, Wild Mushroom & Port Demi glaze

(EACH ADDITIONAL ENTRÉE – ADD \$4.00)

The above served with your choice of:

Roasted Potatoes, Rum Mashed Yams, Bourisín Mash Potato or Rice Pilaf
Chef's choice Seasonal Vegetables

Dessert

Your choice Cakes Etc Select Tortes, Cookies & Chef's Selection

Coffee & Tea

**PRICE IS SUBJECT TO 15% GRATUITY & APPLICABLE TAXES
(MINIMUM OF 30 PEOPLE)**

Lunch Entrees

Saffron Salmon Fillet

Seared & Oven Roasted Finished by Saffron Cream

\$17.95

Date & Foccacia Stuffed Pork Loin

Roasted Pork Loin Stuffed with Dates & Foccacia, Rosemary Port Sauce

\$17.95

Roast Sirloin of Beef

Slow Roasted, Demi Glaze

\$16.95

Grilled Breast of Chicken

Breast of Chicken Grilled, Wild Mushroom Sauce

\$15.95

Cannelloni

Spinach & Cheese or Meat

With Roasted Red Pepper & Tomato Sauce

\$14.95

All Entrees are accompanied by Seasonal Vegetables and Your Choice of Roasted Potatoes, Rice Pilaf or Garlic Whipped Potatoes

**CHANGE MIXED SEASONAL GREENS FOR DE-CONSTRUCTED CAESAR
or SPINACH SALAD ADD \$2.50**

**PRICES ARE SUBJECT TO 15% GRATUITY & APPLICABLE TAXES
(MINIMUM OF 15 PEOPLE)**

Receptions & Cocktail Parties

Dessert Tray \$3.95 per person

Chef's Choice Assorted Squares & Pastries

Assorted Sandwiches

Assorted Breads, Bunwich & Wraps

Fillings – Egg Salad, Roast Beef, Turkey, Tuna or Salmon Salad, Chicken Salad, Black Forest Ham & Vegetarian

\$5.10 each

Fancy Sandwiches

Assorted Breads Cut In Diamonds, Pinwheels & Triangles

Fillings – Black Forest Ham, Egg Salad, Chicken Salad, Asparagus & Roasted Red Pepper, Tuna Salad & Salmon Salad

\$7.55 each

Santa Fe Salsa & Chips

Fresh Salsa with Tri-Colour Corn Chips

Small

(10-20 PEOPLE)

\$18.95

Medium

(20-40 PEOPLE)

\$30.95

Large

(50-80 PEOPLE)

\$54.95



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Receptions & Cocktail Parties

Chef's note: A general guide to platter quantities required is as follows:

0-50	people attending-	Small
50-100	people attending-	Medium
100-150	people attending-	Large

Seasonal Vegetable Mirror

The Best Available Seasonal Vegetables with Ranch House Dip

Small ~ \$62.95 Medium ~ \$133.95 Large ~ \$169.95

Domestic & Imported Cheese Mirror

Domestic & Imported Cheeses Available with Assorted Crackers

Small ~ \$107.95 Medium ~ \$179.95 Large ~ \$285.95

Tropical Fruit Mirror

All Types of Seasonal Fruits Available

Small ~ \$62.95 Medium ~ \$133.95 Large ~ \$169.95

Antipasto Tray

Imported Mediterranean Meats & Cheeses, Marinated Artichokes, Sun Dried Tomatoes, Roasted Vegetables, Calamata Olives, Fresh Pesto & Foccacia Bread

Small ~ \$84.95 Medium ~ \$130.00 Large ~ \$190.00

Pacific Smoked Salmon Tray

Capers, Dill, Sour Cream, Onion Ring and Rye Crostini's

Small ~ \$136.50 Medium ~ \$247.50 Large ~ \$354.50

Domestic & Select Meat Tray

Imported Salamis, Pastrami, Capicola, Black Forest Ham & Smoked Turkey

Small ~ \$84.95 Medium ~ \$181.95 Large ~ \$258.95

Prawn Tower

Black Tiger Prawns Draped Over the Edge of Bowls,
With Herb Cocktail Sauce

175 Piece ~ \$189.95 400 Piece ~ \$412.95

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Dinner Entrees

Dinner Entrees Accompanied by an Appetizer of Cucumber Bundled Mixed Seasonal Greens & Chef's Choice Vinaigrette.

For Caesar Salad or Spinach Salad Add \$2.50

For Smoked Tomato Soup or Butternut Squash Puree Add \$3.50

Roast Prime Rib

Slow Roasted, Yorkshire Pudding & Demi Glaze

\$25.50

Carved New York Strip Loin

Roasted, Whiskey Peppercorn Sauce

\$21.50

Roast Sirloin

Slow Roasted, Authentic Demi Glaze

\$19.25

With Yorkshire Pudding Add \$1.50

Roast Turkey

White & Dark Meat, Smoked Sausage Stuffing, Pan Gravy

\$19.75

Roast Leg of Lamb

Cooked Med Rare, Carved English Style

\$19.75

Proscuitto Wrapped Breast of Chicken

Oven Roasted Breast, Roasted Red Pepper & Brie

\$19.95

Chicken Cordon Bleu

Battened Breast, Black Forest Ham, Swiss Cheese, Herb Chicken Veloute.

\$18.95

**All Entrees are accompanied by Seasonal Vegetables and Your Choice of
Roasted Potatoes, Garlic Whipped Potatoes or Rice Pilaf.**

Coffee & Tea - \$16.50 / Carafe (serves 10 cups)

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Dinner Entrees cont'd

Breast of Chicken

Marinated in Maple Syrup & Rum, Maple Rum Glaze

\$18.75

Salmon Fillet en Croute

Seared Wild Pacific Salmon Fillet Encased in Phyllo, Sautéed Spinach & Boursin, Smoked Tomato Coulis.

\$18.95

Pan Seared Halibut

Fillet of Halibut, 3 Citrus Beurre Blanc

\$19.75

All Entrees are accompanied by Seasonal Vegetables and Your Choice of Roasted Potatoes, Garlic Whipped Potatoes or Rice Pilaf.

Desserts

Flourless Chocolate Cake	\$5.25
Chocolate Mousse	\$4.50
Crème Brule	\$5.25
Crème Caramel	\$5.25
Triple Berry Crisp	\$4.75
New York Cheesecake with Mixed Berry Compote	\$5.50
Cakes Etc. Select Buffet Torte	\$4.75



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