

MEETING & BANQUETS

at Gallagher's Canyon | 2024





WELCOME...

Thank you for expressing interest in Gallagher's Canyon Golf Club as a possible venue for your upcoming event. The enclosed package has been designed to give you an understanding of the experience that we can provide to ensure your event is a memorable one.

Situated in picturesque Southeast Kelowna, our beautifully appointed Clubhouse is nestled amongst ponderosa pine forests and offers a truly unique setting for your event. Our commitment is to consistently provide the highest standard of service, the finest and freshest quality of food, in a friendly, relaxed, and elegant setting.

Choose from a wide variety of menu selections that we have detailed in this package, or feel free to request a meeting to plan a spectacular customized menu.

The Canyon Room, our main function space, boasts spectacular mountain and canyon views, as well as a panorama of shimmering city lights. A beautifully covered patio offers a breathtaking vista of the emerald fairways. This room comfortably accommodates up to 150 guests.

Please do not hesitate to contact us to prepare a customized event quote. Thank you for your interest in Gallagher's Canyon and we look forward to working with you.

Ruthanne Arams

Sales, Events, & Marketing Manager
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ROOM & SERVICES

EVENT INFORMATION

Canyon Room rental: maximum capacity of 150 guests

Bookings include the following:

- | | |
|--|--|
| ... Event planning and consultation | ... Choice of black or white linen tablecloths |
| ... All Guest tables and chairs | ... Complete table setting with white linen napkins, cutlery and glassware |
| ... All extra tables will be dressed in linen colour of choice | ... Banquet staff (Servers and Bartenders) |
| ... All set-up, clean-up of Gallagher’s property only | ... Microphone and podium |
| ... Complimentary use of HD LCD 120 Inch Screen & Projector (laptop to be supplied by Guest) | |

ROOM DIMENSIONS

Size in feet: 44x48 | Total Square Feet 2075 | Ceiling Height in Feet: 12
Room is square with floor to ceiling windows on North side overlooking the 1st and 9th Fairways; blinds on windows.

PARKING

On-site parking is available at no charge. There is no problem if guests need to leave their vehicle overnight.

ROOM SET- UP OPTIONS

- | | |
|------------------------------|--------------------------------------|
| ... Classroom, up to 100 | ... Cocktail Reception, up to 180 |
| ... Theatre Style, up to 150 | ... Dining (Rounds of 10), up to 150 |

TABLE SET- UP AND FLOOR PLAN

We are happy to advise the most suitable number of tables, and guests per tables based on your numbers and requested room set -up. Our Guest tables are 60” rounds and can seat up to 10 guests per table, a typical set- up is 8 guests per table. We will supply you with a layout of the tables/room to assist you with your floor/ seating plan. Floor plan is due no later than 4 days prior, and we have a maximum of 15 tables. We are not responsible for any last minute changes.



COFFEE BREAK

Unlimited coffee and tea	\$4.5/person
Assorted fresh baked muffins	\$17.5/dozen
Assorted whole fruit (<i>apples, oranges, bananas</i>)	\$16/dozen
Fresh baked cookies	\$16.5/dozen

BREAKFAST

BREAKFAST ADD ONS

Mixed berry brioche pudding with Chantilly cream	\$5
Smoked pork belly	\$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef eye fillet steak	\$12

ON THE RANGE \$13

- Fresh baked muffins
orange & poppy seed, chocolate chip, double chocolate
- Assorted pastries
- Whole fruit
- Coffee and tea

PLAYER’S CONTINENTAL \$19

- Fresh baked muffins
orange & poppy seed, chocolate chip, double chocolate
- Vanilla yoghurt with honey roasted granola and fresh berries
- Assorted seasonal fruit
- Chilled juices, coffee and tea

PINNACLE BREAKFAST \$27

- Fresh baked muffins
orange & poppy seed, chocolate chip, double chocolate
- Smoked bacon
- Crispy potatoes
- Scrambled free range eggs
- Assorted seasonal fruit
- Chilled juices, coffee and tea

CANYON BREAKFAST \$32

- Fresh baked muffins
orange & poppy see, chocolate chip, double chocolate
- Sourdough toast and preserves
- Smoked bacon and pork sausage
- Crispy potatoes
- Scrambled free range eggs
- BBQ braised beans
- Assorted seasonal fruit
- Chilled juices, coffee and tea

... All prices are per person. Minimum 16 people.
 ... Prices quoted in this package are subject to change and do not include taxes and service charges.



BRUNCH

BREAKFAST ADD ONS	
Mixed berry brioche pudding with Chantilly cream	\$5
Smoked pork belly	\$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef eye fillet steak	\$12

SIGNATURE BRUNCH \$44 CHAMPAGNE BRUNCH \$50
<i>Champagne Brunch includes a mimosa or glass of Champagne for each guest</i>
Fresh baked muffins, bagels, and breads with butter, cream cheese, and preserves
Thick cut bacon and breakfast sausage
Vanilla dipped French toast <i>with maple syrup, fresh berries</i>
Crispy potatoes
Scrambled free range eggs
BBQ braised Romano beans
Harissa braised beef short rib or BBQ salmon fillet
Assorted seasonal fruit
Shaved vegetable salad <i>with field greens, lemon vinaigrette</i> OR Traditional Caesar salad

GRAB 'N GO LUNCH

Lunches can be placed on carts or available at the registration table

STANDARD	\$16	PREMIUM	\$19
Deli Sandwich:		Deli Sandwich:	
... Roast Beef, <i>gouda, horseradish aioli</i>		... Roast Beef, <i>gouda, horseradish aioli</i>	
... Smoked Turkey & Ham, <i>pickles</i>		... Smoked Turkey & Ham, <i>pickles</i>	
... Spicy Italian salami, <i>Dijon aioli</i>		... Spicy Italian salami, <i>Dijon aioli</i>	
... Tuna Salad, <i>lettuce, mayo</i>		... Tuna Salad, <i>lettuce, mayo</i>	
... Beef Pastrami, <i>spicy mustard, pickles</i>		... Beef Pastrami, <i>spicy mustard, pickles</i>	
... Roasted Vegetable, <i>pesto</i>		... Roasted Vegetable, <i>pesto</i>	
Chips, Chilled Bottle of Water		One Assorted Cookie or Piece of Banana Loaf, Chips, Chilled Bottle of Water	

SOUP AND SANDWICH LUNCH

STANDARD	\$24	
Salad <i>included:</i>	Soup <i>select (1) ONE:</i>	Deli Sandwich <i>select (2) TWO:</i>
... Shaved Vegetable Salad <i>mix field greens, lemon vinaigrette (GF) (V)</i>	... Spicy Tomato, <i>sour cream, chives (GF)</i>	<i>GF bread and buns available, add \$1</i>
	... Cream of Cauliflower, <i>crispy chickpeas (GF)</i>	... Roasted Chicken, <i>butter lettuce, chipotle aioli</i>
	... Chicken & Corn Velouté, <i>croutons</i>	... Beef Pastrami, <i>sauerkraut, spicy mustard</i>
	... Turkish Lentil & Spinach, <i>spiced yoghurt (GF) (V)</i>	... Salsiccia Salami, <i>pickles, lettuce, honey mustard</i>
		... Fresh Salad, <i>aged cheddar, pickled beet, sprouts, aioli (V)</i>

... All prices are per person. Minimum 16 people.
 ... Prices quoted in this package are subject to change and do not include taxes and service charges.



LIGHTER FARE BUFFETS

CANYON BURGER BUFFET \$29

- Sliced Sesame Buns ... *GF buns available, add \$1*
- House-made BBQ Sauce and Condiments
- Shred Lettuce, Sliced Tomato, Cheese, Onion and Pickles
- Canadian Beef Burgers
- Grilled Chicken Breasts
- Vegetarian Burger ... *upon request only*
- Traditional Caesar Salad
- French Fries
- Assorted Dessert Bites
- Coffee and Tea

GALLAGHER’S BUFFET \$35

- SALAD**
- Arugula + Capers
- grana padano, roasted garlic + lemon vinaigrette*
- Roasted Beets
- goat cheese, pumpkin seed pesto*
- STARCH**
- Soft Creamy Polenta
- parmigiano reggiano cheese and parsley*
- Alfredo Penne Pasta
- ACCOMPANIMENTS**
- Fresh Bake Focaccia + Olive Oil
- PROTEIN**
- Tuscan Braised Pork + Beef Meatballs
- tomato + oregano sauce*
- ADD ON DESSERT \$6**

SOUTHERN BUFFET \$37

- Shaved Vegetable Salad
- mixed field greens, lemon vinaigrette*
- Buttermilk Slaw
- cabbage, carrots, green onion*
- BBQ Braised Beans
- Corn on the Cobb
- BBQ Chicken Thigh
- 12-Hour Smoked Beef Brisket
- House Made BBQ Sauce and Condiments
- Assorted Dessert Bites
- Coffee and Tea
- ... *All prices are per person.*
- ... *Prices quoted in this package are subject to change and do not include taxes and service charges.*
- ... *Minimum 16 people.*



PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

\$53 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

*Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes

OR Potato Puree (GF)

Soft Polenta (GF)

OR Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | *select (1) ONE:*

Grilled Chicken Breast
chipotle red pepper sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

\$60 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)
 Soft Polenta (GF)
OR Vegetarian Lasagna
 Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | *select (2) TWO:*

Grilled Chicken Breast
chipotle red pepper sauce (GF)
 Steelhead Trout Fillet
sauce vierge (GF)
 Braised Beef
wild mushroom sauce (GF)
 Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes
 Coffee and Tea



CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

FROM \$61 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)

Soft Polenta (GF)
OR Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
chipotle red pepper sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

CHEF-ATTENDED CARVERY STATION | select (1) ONE:

Porchetta **\$61pp**
salsa verde (GF)

Roasted Beef Striploin **\$66pp**
merlot jus (GF)

Slow Roasted Prime Rib **MARKET PRICE**
wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



RECEPTION AND BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display	\$110
<i>seasonal Okanagan fruits and berries, melon, and pineapple</i>	
Vegetable Crudités Platter	\$110
<i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	
Charcuterie Board	\$130
<i>smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette</i>	
International and Domestic Cheese Board	\$130
<i>assorted import and domestic cheeses, served with crackers and fruit garnish</i>	
Smoked Salmon Platter	\$155
<i>herbed cream cheese, candied red onions, capers, and pumpernickel</i>	
Dessert Bites Platter	\$95

LATE NIGHT SNACK

prices are per person, available from 9pm - 11pm, menus can be customized

Build-Your-Own Poutine Bar	\$11
<i>add pulled chicken or pork</i>	
Tacos	\$13.5
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
Pizza	\$22/pizza
<i>capocollo ham, chili, fresh mozzarella</i>	
<i>salami, arugula, shaved Grana Padano, honey</i>	
<i>mushroom, spinach, feta</i>	
<i>prawn, lemon oil, black pepper</i>	
<i>chicken pesto, caramelized onion, goat cheese</i>	





CANAPÉS

COLD

Hummus (V)

grilled baguette

Seared Tuna (GF)

wasabi mayo

Deviled Eggs (GF)

paprika

Ceviche

corn crisp, cilantro

Brochette (V)

grana padano, aged balsamic

\$3.75 EACH

minimum 3 per selection

WARM

Mini Pork & Beef Sausage Rolls

house made ketchup

Pakora Battered Prawns (GF)

cilantro chutney

Corn Hushpuppies

south Carolina BBQ sauce

Lentil Croquettes (V)

tamarind sauce

Arancini

tomato jam

Southern Fried Chicken

hot sauce

Grilled Cheese

apple mostarda



CHEF'S NOTE

A general guide to canapes quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner



BEVERAGE SELECTIONS



LIQUOR

Bar Brand Liquor	from \$7.5	per ounce
Premium Liquor	from \$9	per ounce

BEER

Domestic Bottle Beer	from \$7.5	per bottle
Imported Bottle Beer	from \$8.5	per bottle
Coolers/Cider	from \$7.75	per bottle

WINE

House Wine	\$35	per bottle
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**full wine list available upon request*

NON-ALCOHOLIC

Mocktails	from \$6	per glass
Non-Alcohol Beer	\$6.75	per glass
Juice	\$4	per glass
Soft Drinks	\$3	per cup
Coffee/Tea	\$3	

Wines - Red, White & Sparkling

We are pleased to offer wine selections for you based on your event menu and budget. Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.



TERMS & CONDITIONS

1. Gallagher's Canyon Golf Club 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 or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, speakers, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. There is a fee associated with having a dance, the SOCAN Music License Fee + re-sound tariff is \$90.12.
4. Bookings require a \$500 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
5. All requirements and menus must be finalized a minimum of three [3] weeks in advance.
6. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises.
7. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
8. Corkage functions are respectfully declined.
9. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. All \$100 storage fee will be charged for any items not removed from the premises at the end of the event.
10. Outside alcohol is not permitted. All alcohol is to be provided by Gallagher's Canyon Golf Club. Alcohol service must end by 12:00 am, music to stop by 12:30 am and clubhouse to be vacated by 1:00 am
11. The use of confetti and glitter is prohibited inside or outside the Clubhouse. 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 the 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 a signed contract upon booking. 80% of pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
16. Catering Prices are guaranteed three (3) months prior to your event.
17. Terms and conditions are subject to change without notice.