

FOOD & BEVERAGE EVENT PACKAGE

Welcome to the Cranbrook Golf Club, the Hidden Gem of the Kootenay. Whether your event is a wedding reception, corporate golf tournament, company Christmas party, Celebration of Life or a business luncheon, our dedicated staff is here to serve you.

At the Cranbrook Golf Club our event facilities can accommodate between 10-160 guests and our patio features mountain and golf course views that are unprecedented in the area. Our two banquet rooms can be equipped with all of the amenities you require and our staff will ensure a stress free and successful event.

Organizing a work lunch? In addition to our full menu items, we have buffet, platter and appetizer choices too. If time is sensitive, give us a call and pre-order from our menu and we will have your meal ready for you at your specified time of arrival. Not able to bring your guests to us? We offer food “pick-up” options and can accommodate cater-out service for up to 100 people.

Thank-you for considering us for your event!

Event Planning Contact Information

- Phone: 250-426-7812 Extension #2
- Email: clubmgr@golfcranbrook.com



EVENTS - GENERAL INFORMATION

Room Rentals

Our “Founders Room” is available for meeting room rental and includes the standard setup of tables, chairs and a water station. Wedding or special event packages take place in the main Clubhouse and include table and chair setup with linen, dinner plates, flatware, a cake table, guest signing table, DJ table and gift table.

Pricing

Prices quoted are valid for a period of ninety (90) days. Prices do not include applicable taxes. All food and beverage prices are subject to a 17% service charge.

Our catering department will contact you seven (7) days prior to your function to confirm the ‘guaranteed’ number of guests attending. Applicable food and beverage charges will be based on the guaranteed number or actual number served, whichever is greater.

Wedding and special events require a five hundred (\$500) dollar deposit at the time of booking to confirm the function date. Arrangement for full payment is required 48 hours in advance.

Cancellations

Cancellation notice for wedding or special events received less than forty-five (45) days prior to the function date will forfeit their deposit.

Decorating for Special Events

The Cranbrook Golf Club does not promise or guarantee the availability of the room in advance for decorating for wedding or special events. Decorating is allowed on the morning of the event. Please note that **pins, tacks and confetti** (of any material) **are not permitted**. Any event using these will be charged an extra one hundred dollars (\$100).

Start & Finish Times

Starting and ending times of all functions are to be strictly adhered to as space is only booked for the times indicated. Personal effects and equipment must be removed from the facility at the end of the scheduled booking, unless reserved on a twenty-four (24) hour basis. The Cranbrook Golf Club does not accept liability for articles left after the scheduled end-time of a booking. All functions, entertainment and bar service must end by 12:30 am and the room must be vacated by 1 am.

Music

All functions using live or recorded music will be subject to SOCAN Tariff #8, licensing fee (Society of Composers, Authors and Music Publishers of Canada) and/or Re:Sound licensing fees, which we are required to collect.

PST & GST

All services are subject to taxes in accordance with Revenue Canada. GST (5%) and PST (10%) is applied to alcohol beverages. A full disclosure of this policy is available at www.canada.gc.ca using reference RC 4036.

Dietary Exceptions

Special dietary substitutions are available. Any special meals, allergies or menu restrictions must be indicated at the time of booking. The Cranbrook Golf Club will endeavor to meet the needs of all customers with food allergies or restrictions; however, we provide no guarantee and subsequently are not liable for any ensuing results of undisclosed ingredients.

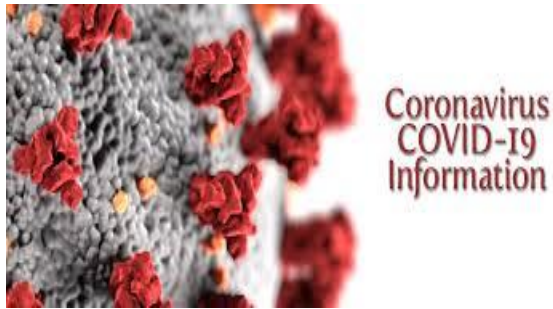
Premise Restrictions on Outside Food and Removal of Food

Due to City and Provincial health regulations, the Cranbrook Golf Club does not permit any food or beverage to be brought in from outside sources. **Exception:** wedding cakes.

The Cranbrook Golf Club will be the sole supplier of food and all leftovers will remain the property of the Cranbrook Golf Club. **Exception:** wedding cakes.

Menu Options

Our Event Planning team will be happy to assist you in creating your own menu should the attached selections not meet your particular need



- Please do not enter the facility if you are sick with any COVID-19 symptoms.
- Sanitizer is available to all customers (entrances, cashier station, throughout establishment).
- All tables are setup in compliance with COVID-19 measures, grouping a maximum of 6 people per table. Tables and chairs must remain where they are placed to ensure continued compliance.
- The Event Planner must obtain names and phone numbers for all guests in attendance and provide this list (at the request of the Cranbrook Golf Course Restaurant) to aid in contact tracing.
- All of our servers wear masks in the event they are unable to social distance safely.
- If your event is in the Clubhouse it may not exceed 50 people.
- If your event is in the Founders Room it may not exceed 30 people.
- Alcohol is only permitted to be served until 10pm
- All event guests must leave the premises by 11pm

MEETING ROOM SPECIFICATIONS & RENTAL RATES

| Room | Room Square Footage | Max Seating without Dance | Max Seating with Dance | Room Rental Fee |
|------------|---------------------|---------------------------|------------------------|-----------------|
| Clubhouse* | Approx. 50'x40' | 160 | 120 | \$400 |
| Founders | Approx. 32'x30' | 50 | - | \$150 |

* **Clubhouse** comes with bar facilities, dance floor, microphone and podium. Plug-ins all 110V

MEETING ROOM IMAGES

Clubhouse



Table Rows



Classroom

Founders Room



U-Shape



Tables of 5

MEETING ROOM SERVICES AND PRICING

| | |
|--|----------|
| Freshly brewed Regular or Decaf coffee (10 cup carafe) | \$ 18.00 |
| Tea (packet) each | \$ 2.00 |
| Orange juice (1L) | \$ 12.00 |
| Soft drinks (591 ml bottle) each | \$ 2.50 |
| Gatorade (bottle) each | \$ 3.00 |
| Muffins (per dozen) | \$ 20.00 |

Lunch BUFFETS

All lunch buffets include two (2) salads (**Tossed, Coleslaw, Pasta, Greek, Cucumber & Onion, Marinated Vegetable**), chef's choice desserts, freshly brewed regular and decaffeinated coffee and tea. All prices are per person (minimum 15 people).

Build Your Own Sandwich \$15.95

Includes assorted deli meats, Tuna and Egg Salad, sliced cheeses, lettuce, sliced tomatoes, cucumber, onion and condiments. Variety of bread and rolls.

Pasta Bar \$16.95

A selection of pastas with choices of Alfredo, Marinara and Meat sauce. Served with garlic toast or fresh buns.

Roasted Chicken \$17.95

Served with rice pilaf and your choice of sauce (Honey Garlic, Barbeque or Herb Seasoning).



Food & Beverage not consumed must be left on the premises. All menu items are subject to charge 5% GST and 17% service charge NOT included in pricing.

dinner

BUFFETS

Our two (2) dinner buffets include a choice of three (3) salads (**Tossed, Coleslaw, Pasta, Greek, Cucumber & Onion, Marinated Vegetable**), seasonal vegetables, buns and butter, potato or rice (**Roasted Potatoes, Garlic-Mashed, Scalloped, Baked Potato with all of the fixings, Pan fries, Spätzle, Rice Pilaf**), chef's choice desserts, freshly brewed regular and decaffeinated coffee and tea. All prices are per person (minimum 25 people).

1. Clubhouse Buffet \$25.00

Your choice of one (1) of the following carved meat entrées (**Roast Beef, Ham, Stuffed Pork Loin with Spinach and Cream Cheese**).

2. Prime Rib Buffet \$32.00

Includes slow-roasted Prime Rib, Gravy and Yorkshire pudding.

PORK SCHNITZEL BUFFET \$25.00

Includes a choice of two (2) salads (**Tossed, Coleslaw, Pasta, Greek, Cucumber & Onion, Marinated Vegetable**), seasonal vegetables, dinner buns and butter, Pan fries, Spätzle, purple cabbage and chef's choice desserts, freshly brewed regular and decaffeinated coffee and tea. All prices are per person (min 25 people).



ADDITIONAL BUFFET ENTRES each \$7.00

- Chicken Cordon Bleu
- Baked chicken breast with creamy mushroom sauce
- Perogies with sautéed onions and bacon
- Meat or Vegetarian Lasagna
- Meatballs (barbeque or honey garlic)
- Baked Salmon in a creamy dill sauce
- Bone-in Ham
- Barbeque Pork Ribs
- Roasted Chicken with choice of sauce (Honey Garlic, Barbeque or Herb Seasoning)

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PLATE SERVICE

All plate services come with salad (tossed, Caesar); your choice of potato (scallop, roasted, mashed, pan fries) or Spaetzli and cheese cake with mixed berries for dessert.

- | | |
|---|---------|
| 1. Chicken Schnitzel with purple cabbage | \$25.95 |
| 2. Roast Beef with gravy and Chef's choice vegetable | \$25.95 |
| 3. Pork Loin stuffed with cream cheese & spinach and Chef's choice vegetable | \$25.95 |
| 4. Ham with Chef's choice vegetable | \$25.95 |
| 5. Home-made Chicken Cordon Bleu with purple cabbage | \$29.95 |
| 6. Prime Rib with au jus, Yorkshire Pudding and Chef's choice vegetable | \$34.95 |



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BARBEQUE

Outdoor Event Only
Groups of 50-75

All Barbeque buffets include a choice of three (3) salads (**Tossed, Coleslaw, Pasta, Greek, Cucumber & Onion, Marinated Vegetable**), seasonal vegetables, buns and butter, chef's choice desserts, freshly brewed regular and decaffeinated coffee and tea. All prices are per person (minimum 25 people).

Burger Buffet

Grilled chicken and beef burgers, Kaiser buns with all of the fixings (lettuce, tomato, onion, pickles, cheese and condiments) and French fries. \$19.00



Steak Buffet

Sirloin steak, sautéed mushrooms, garlic bread and baked potato with all of the fixings (sour cream, chives and bacon bits).

\$25.00



Beef on a Bun

Thinly sliced roast beef accompanied with French fries and baked beans.

\$20.00



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Platter's Appetizers

Platter Selections – Serves approx. 10 people

- Cheese & Crackers \$55 per platter
- Asst. Sandwiches \$50 per platter
- Vegetables & Dip \$40 per platter
- Fruit \$45 per platter
- Tortilla Chips & Salsa \$20 per platter
- Assorted Desserts \$55 per platter
- Deli Platter* \$55 per platter

**Assorted meats, buns and condiments (butter, mayo and mustard)*



Cold Appetizer Selections

- Prawns, Cocktail sauce \$25 per dozen
- Devilled Eggs \$15 per dozen
- Bruschetta on Crostini \$13 per dozen
- Crab Puffs \$15 per dozen
- Cucumber Stuffed Cherry Tomatoes \$13 per dozen
- Salami on Crostini \$15 per dozen



Hot Appetizer Selections

- Spring Rolls \$17 per dozen
- Honey Garlic Meatballs \$15 per dozen
- Chicken Wings \$17 per dozen
- Assorted Mini Quiche \$16 per dozen
- Broccoli Cheddar Bites \$15 per dozen
- Potato Skins \$13 per dozen
- Sweet & Sour Chicken Balls \$20 per dozen



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Celebration of Life - \$10.00 per person

Includes:

- Assorted Sandwiches
- Vegetable Platter with Dip
- Assorted Fruit Tray
- Assorted Cookies & Squares
- Brewed Coffee & Tea

Other Enhancements - \$12.00 (sold by the dozen)

- Meatballs
- Devilled Eggs
- Wings
- Veggie Spring Rolls

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BAR SERVICES

Cocktails Wine Drinks

All drinks based on 1 ounce of liquor. Prices include taxes (GST/PST).

Host Bar: An arrangement where the company or individual hosting a reception or dinner pays for all of the guests beverages. A 17% service charge will be added to the final bill.

Cash Bar: The guests of a reception or dinner are responsible for paying for their own beverages. The services of a bartender will be complimentary if bar sales are greater than \$250 (excluding applicable taxes).

- High Balls - \$ 5.75
- Wine - \$ 6.75
- Beer - \$ 6.00 bottle/can
- * Cocktails - \$ 6.50
- * Soft Drinks - \$ 2.50 per glass
- * Juice - \$ 3.00 per glass.

House wine is available by the Litre for the event but we would be happy to discuss any special requests. Premium brands of liquor and import beers are available upon request and are priced accordingly.

***** Please note BC liquor laws do not allow home-made wine or beer on the premises*****



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