

# Gorge Vale Golf Club

## Meeting & Event Package



All food & beverage subject to appropriate taxes & 18% service charge

# **An ideal place to host your event...**

**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 1927.**

**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 banquet 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.**

# Room Rental

## Reservations

**With the high demand for our facilities, we encourage you to reserve your event date well in advance. Securing your date will require a signed contract and a minimum deposit of \$300.00. Events will not be secured until the deposit and signed contract are received.**

## Room rental

**A standard room rental charge of \$295.00 will apply to all events. Please inquire for a firm room rental quote. Gorge Vale will allocate event rooms based on group size and requirements. Gorge Vale reserves the right to provide an alternate event room best suited for the group should the number of guests attending the function differ from the original number quoted.**

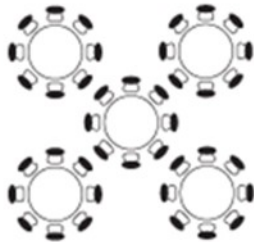
## Set-up Options

**Gorge Vale Golf Club's event room dining tables, buffets and display tables are set in standard ivory colored table linens / napkins and accented with Navy Blue or Forest Green overlays. If your event would like to upgrade the look of the room, there are numerous other color choices available for a rental fee, please enquire with the food & beverage manager for color samples.**

# Room Set-up Styles

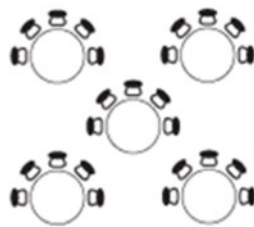
## Dining Room Capacities

Banquet



**96 persons**

Cabaret



**66 persons**

Theatre



**100-110 persons**

For medium to large group bookings our main dining room area and adjacent room can be utilized. Maximum capacity for dinner / lunch events is 96 – 106 people. For business meetings and cocktail style events the maximum capacity is determined by event room requirements, food and beverage menu and audio visual needs.

## Additional Rental Options

Customized Color for Linens	\$15 - \$30 (Based on room set-up requirements)
Flip Chart and Markers	\$15
Dance Floor	\$100
65 inch Flat Screen	\$50

# Breakfast & Business

## Classic Breakfast Buffet

(Minimum 20 guests)

Scrambled eggs

Hash Browns

Bacon and Sausages

Pancakes or French Toast with Berry Compote and Whip Cream

Fresh Fruit Platter

Includes coffee, tea, and juice

**\$22.35**

## Continental Style Coffee Break

Customize your menu with individually priced baked goods.

Served with butter and jams

Muffins & Croissants \$3ea

Cinnamon Buns & Scones \$4ea

Cookies \$2ea

(minimum 1/2 dozen per order)

Coffee/Tea \$24 per carafe

Bottled Juices \$3.25ea

est. 1927

# **Soup and Sandwich Buffet**

**(Minimum 20 people)**

## **Artisan Green Salad**

**(Add additional salad for \$3 per person)**

## **Assorted Sandwiches**

**Tuna Salad, Egg Salad, Black Forest Ham and Cheese,  
Roast Beef, Turkey and Vegetarian Wraps**

## **Chefs Choice Soup of the Day**

## **Assorted Pickles Platter**

## **Desserts/Tea & Coffee**

**Cookies, Bars and Squares,  
Assorted Teas & Coffee**

**est. 1927 \$24.15**

## **Allergies and Special Diets**

**Please let us know if your guests have allergies and/or special dietary needs.**

**We require advanced notice to accommodate these guests.**

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# Lunch Buffet

(Minimum 25 people)

**Assorted Rolls and Butter**

## Salads Choice of (2)

**Artisan Greens:** crisp seasonal vegetables, assorted dressings

**Caesar Salad:** sourdough crouton, parmesan Reggiano, lemon

**Country Style Potato Salad:** sweet pickle, celery, free range egg, sour cream dressing

**Moroccan Couscous:** roasted vegetables, cured olives, preserved lemon, Harissa vinaigrette

**Asian Noodle:** rice noodle, greens, crisp sprouts, ginger sesame dressing

**Mediterranean Vegetable Salad:** vine tomato, cucumber, bell pepper, garden herbs, olive oil

**Mom's Macaroni Salad:** free range egg, crisp vegetables, aged cheddar, buttermilk dressing

**Indian Quinoa Salad:** local tomato, slivered almonds, cucumber, fresh coriander

**Cabbage & Green Apple Coleslaw:** slivered carrot, lemon aioli

**Mexican 3 Bean:** roasted corn, bell pepper, fresh lime, smoky tomato vinaigrette

(Add additional salads for \$3 per person)

## Pickle & Crudite Platter

## Hot Seasonal Vegetables

## Starches (1)

**Basmati rice pilaf, buttermilk mashed Yukon potato, roasted golden potato**

## est. 1927 Mains

**Stuffed Local Pork:** dried fruit, rosemary, roasted garlic, pistachio, port demi glace

**Roasted Island Chicken "Chasseur:"** vine tomato, forest mushroom, garden herb, pan gravy

**Roasted Seasonal Salmon:** shaved fennel & frisee salad, fresh dill, chardonnay cream

**Vegetarian Pad Thai:** rice noodles, marinated tofu, egg, bell pepper, sprouts, tamarind

**One Main                    \$33.75**

**Two Mains                 \$39.85**

**Three Mains               \$45.95**

**Cookies, Bars & Squares, Coffee & Tea to finish**

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# Dinner Buffet Creations

Minimum 25 persons

## Macan Buffet

Assorted Dinner Rolls

Choice of (3) Salads

Assorted Pickles & Crudite

Seasonal Vegetables

Choice of Starch

Choice of (2) Hot Mains

Cookies & Dessert Bars

Coffee & Tea

**\$45.85**

## Fyvie Buffet

Assorted Dinner Rolls

Choice of (4) Salads

Crudit  & Antipasto

Seasonal Vegetables

Choice of Starch

Choice of (3) Hot Mains

Cookies & Dessert Bars

Coffee & Tea

**\$54.55**

## Masters Buffet

Assorted Dinner Rolls

Choice of (5) Salads

Crudit  & Antipasto

Seasonal Vegetables

Choice of Starch

Choice of (3) Hot Mains

Cakes, Tropical Fruit, Cookies, Squares

Coffee & Tea

**\$62.75**

est. 1927

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# Salad Choices

**Artisan Greens:** crisp seasonal vegetables, assorted dressings

**Caesar Salad:** sourdough crouton, parmesan Reggiano, lemon

**Country Style Potato Salad:** sweet pickle, celery, free range egg, sour cream dressing

**Moroccan Couscous:** roasted vegetables, cured olives, preserved lemon, Harissa vinaigrette

**Asian Noodle:** rice noodle, greens, crisp sprouts, ginger sesame dressing

**Mediterranean Vegetable Salad:** vine tomato, cucumber, bell pepper, garden herbs, olive oil

**Mom's Macaroni Salad:** free range egg, crisp vegetables, aged cheddar, buttermilk dressing

**Indian Quinoa Salad:** local tomato, slivered almonds, cucumber, fresh coriander

**Cabbage & Green Apple Coleslaw:** slivered carrot, lemon aioli

**Mexican 3 Bean:** roasted corn, bell pepper, fresh lime, smoky tomato vinaigrette

# Starch Choices

**Creamy Buttermilk Mashed Yukon Potato, Savory Basmati Rice Pilaf, Roasted Golden Potato**

# est. 1927 Hot Mains

**Stuffed Local Pork:** dried fruit, rosemary, roasted garlic, pistachio, port demi glace

**Roasted Island Chicken "Chasseur:"** vine tomato, forest mushroom, garden herb, pan gravy

**Roasted Seasonal Salmon:** shaved fennel & frisee salad, fresh dill, chardonnay cream

**Vegetarian Pad Thai:** rice noodles, marinated tofu, egg, bell pepper, sprouts, tamarind

**Slow Roasted Aged Sirloin:** red wine demi glace, trio of mustards

**Roasted Leg of Lamb:** preserved lemon, za'atar, harissa glaze, minted lamb jus

**Vegetable Lasagna:** tomato basil coulis, mornay cream, garden herbs

# Dinner Buffet Enhancements

**Add additional Salads \$3pp**

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**Add Additional Hot Main \$6pp**

**Upgrade (1) Hot Main to Chef Attended Carvery \$100**

**Options available**

**Slow Roasted Sirloin, yorkshire pudding, rich demi**

**Cured Island Ham, pineapple glaze, assorted mustards**

**Roasted Turkey, sage & dried fruit dressing, pan gravy, cranberry**

**Rosemary & Garlic Studded Leg of Lamb, pan jus, mint sauce**

## Custom Events

est. 1927

**Can't find what you're looking for?**

**Whether it's a formal plated dinner, bbq, or fun & breezy reception, inquire about customizing your event menu today.**

# Receptions & Cocktail Parties

A general guide to platter sizes required

50 or less guests attending- Small

50+ guests attending- Large

## Crudités and Dip

Small \$90

Large \$170

## Canadian & Imported Cheeses

Small \$130

Large \$260

## Local Charcuterie

Small \$155

Large \$310

## Tropical Fruit Platter

Small \$90

Large \$180

## Antipasto Platter

Small \$145

Large \$290

## Smoked and Candied Salmon Platter

Small \$185

Large \$370

## Dessert Tray

Chef's Choice Assorted Squares & Pastries

\$5.00 per person

## Assorted Sandwiches

Tuna Salad, Egg Salad, Black Forest Ham and Cheese,

Roast Beef, Turkey and Vegetarian Wraps

\$7 each

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# Hors D'ouvres & Canapes

**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**

**Minimum 2 Dozen per Order**

## Hot

**Mozzarella Stuffed Arancini, smoked tomato basil coulis \$24/doz**

**Beef Satay, crushed peanut, sweet soy glaze \$32/doz**

**Vegetarian Spring Rolls, sweet chili dip \$24/doz**

**Crispy Coconut Crusted Prawns, mango, lime & red chili aioli \$28/doz**

**House Smoked Pork Sliders, apple slaw, sweet heat bbq \$28/doz**

**Bacon, potato & Raclette quiche \$28/doz**

## Cold

**Smoked Salmon roses, charred lemon cream cheese, fresh dill, rye crisp \$32/doz**

**Whipped Boursin, poached pear, candied pecan, savory profiterole \$28/doz**

**Tuna Tataki, shaved cabbage, fresh scallion, sesame dressing \$32/doz**

**California Roll, wasabi, traditional shoyu, pickled ginger \$28/doz**

**Vine tomato & basil bruschetta, shaved parmesan, garlic crostini \$28/doz**

**Roasted Togarishi Prawns, shaved bonito, fermented bean curd aioli \$32/doz**

**Savory tomato, chorizo, and goat cheese tartlette \$24/doz**