

Gorge Vale Golf Club

Meeting & Event Package



Gorge Vale Golf Club
1005 Craigflower Road, Victoria, BC, V9A 2X9
250.383.6451 ext 230 or fbmanager@gorgevalegolf.com



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.

Don McKim

Food & Beverage Manager

CPGA Professional

fbmanager@gorgevalegolf.com

Direct: (250) 383-6451 ext. 230

Kendall Boggs

Executive Chef

kendall@gorgevalegolf.com



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 \$275.00 will apply to all evening events. Daytime room rentals are charged based on facility rooms being used, number of guests, food & beverage requirements, room set-up needs, time frame of the event and date of booking. 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.

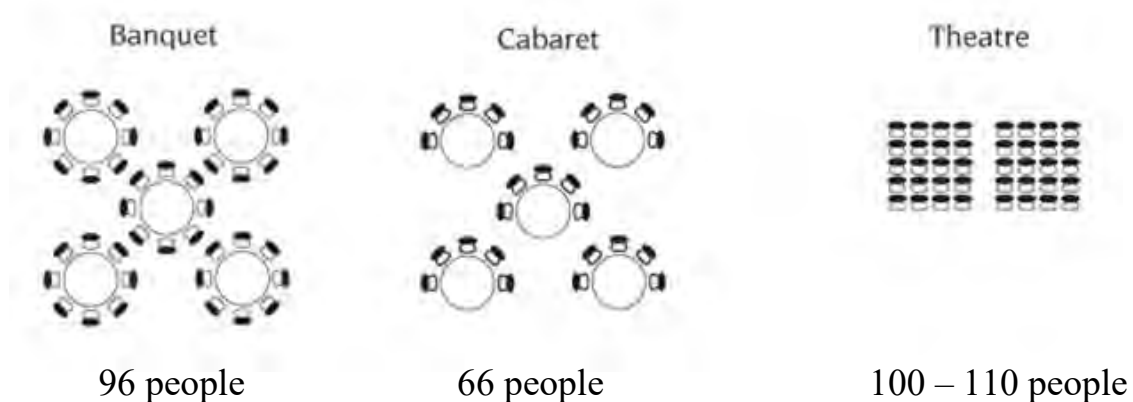
Set-up Options

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 inquire with the food & beverage manager for color samples.



Room Set-up Styles

Dining Room Capacities



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)
Screen Rental	\$20
Flip Chart and Markers	\$15
Dance Floor	\$100

Price is subject to applicable taxes



Breakfast & Business

Continental Style Coffee Break

Customize your menu with individually priced baked goods.
Served with butter and jams

Mini muffins	\$2	Cookies	\$2
Full size muffins	\$3	Select bars and squares	\$3
Croissants	\$3	House made granola bars	\$3.25
Bagels and cream cheese	\$4.50	Scones	\$3.50
Cinnamon buns	\$4		

Coffee and Tea \$20 per carafe

Add fruit platter (Price Subject to Group Size)

Breakfast sandwiches to stay or go \$4.50

Build your own breakfast parfaits or
Select House made breakfast parfaits \$7

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
\$16

Add toaster station \$1 per person

Price is subject to 15% gratuity & applicable taxes



Soup and Sandwich Buffet

Minimum 20 people

Artisan Green Salad

(Add additional salad for \$2 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

Cookies, Bars and Squares, Chefs Choice
(Upgrade to Cakes Etc. for \$2 per person)

\$18

Limited Preorder Menu

(Under 40 individuals)

Should your group decide they would prefer to order to enjoy restaurant style service we would be pleased to arrange a small limited menu of items which they can choose from. The limited menu allows us to accommodate your group in the timeliest manner.

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. There may be associated costs with specialty ingredients.

Price is subject to 15% gratuity & applicable taxes



Lunch Buffet Options

Minimum 30 people

Assorted Fresh Baked Rolls and Butter

Salads Choice of (2)

Classic

Artisan Greens
Tossed Caesar
Apple Savoy Coleslaw
Marinated Greek
Baked Potato

Signature

Broccoli Peanut Salad
Watermelon Mint Salad
Sesame Noodle Salad
Curried Chickpea Salad
Seasonal Creation

(Add additional salads for \$2 per person)

Choice of (1): Select Gourmet Meat Platter or Canadian and Imported Cheese Platter

Assorted Pickles Platter

Hot Seasonal Vegetables

Starch, Choice of (1)

Herb Roasted Potato, Wild and Rice Pilaf, Sour Cream and Chive Mash

Main, Choice of

Beef or Vegetarian Lasagna
Chicken Breast in Mushroom Cream or Chicken Breast Persillade
Red Curry Salmon or Salmon, Fresh Herb & Cream Reduction
Creole Prawns and Chorizo Sausage

One Main \$26

Two Mains \$30

Three Mains \$34

Desserts

Cookies, Bars and Squares, Chefs Choice
(Upgrade to Cakes Etc. for \$2 per person)
Coffee and Tea

Price is subject to 15% gratuity & applicable taxes



Build Your Event

Buffet Style Salad Selections

Classic

Artisan Greens
Tossed Caesar
Apple Savoy Coleslaw
Marinated Greek
Baked Potato

Signature

Broccoli Peanut Salad
Watermelon Mint Salad
Sesame Noodle Salad
Curried Chickpea Salad
Seasonal Salad Feature

Buffet Style Platters

Vegetable Crudités
Assorted Pickles
Canadian and Imported Cheese
Gourmet Meats (Smoked and Cured)

Starches

Herb Roasted Potatoes, Wild and Rice Pilaf, Sour Cream and Chive Mash

Hot Mains

Beef or Vegetarian Lasagna
Chicken Breast in Mushroom Cream or Chicken Breast Persillade
Red Curry Salmon or Salmon, Fresh Herb & Cream Reduction
Creole Prawns and Chorizo Sausage

Carving Station

Slow Roasted Beef Round, au Jus, Horseradish
Island Smoked Ham, Assorted Mustards
Rosemary Garlic Leg of Lamb, Au Jus
Savory Sage Roasted Turkey, Gravy, Dressing and Cranberry Sauce
Upgrade Beef Striploin \$4.50 per person
Upgrade Prime Rib \$6 per person

Desserts

Cookies, Bars and Squares, Chefs Choice
(Upgrade to Cakes Etc. for \$2 per person)
Coffee and Tea

Price is subject to 15% gratuity & applicable taxes



GVGC Featured Buffet Creations

Minimum 40 people

Macan Buffet

Assorted Dinner Rolls
Choice of Three Salads
Cold Platters
Seasonal Vegetables
Choice of one Starch
Choice of One Carved Option
Desserts
Coffee and Tea
\$36.50

Fyvie Buffet

Assorted Dinner Rolls
Choice of Four Salads
Cold Platters
Seasonal Vegetables
Choice of one Starch
Choice of one hot entree
Choice of One Carved Option
Desserts
Coffee and Tea
\$42

Masters Buffet

Assorted Dinner Rolls
Choice of Five Salads
Cold Platters
Seasonal Vegetables
Choice of one Starch
Choice of Two Hot Entrees
Choice of One Carved Option
Cakes Etc.
Coffee and Tea
\$48.50

Enhancements

Enhance your buffet by increasing your selections:

Add additional salads for \$2 per person

Add additional hot entrée for \$4.50 per person

Price is subject to 15% gratuity & applicable taxes



Build Your Plated Event

Dinner Rolls

Plated Salad Selections – Choice of (1)

Cucumber Bundled Artisan Greens with Chef's Choice Vinaigrette

Tossed Caesar

****Seasonal Creation****

Entrée Selection - Choice of (1)

Carved Canadian Beef Striploin

(Minimum 15 orders Striploin or Prime Rib)

Roasted garlic and mushroom jus **\$26.50**

Entree served with Seasonal Vegetables and your Choice of Herb Roasted Potatoes, Wild and Rice Pilaf, or Sour Cream and Chive Mash

Upgrade Prime Rib with Yorkshire Pudding add \$6

Spinach and Feta Stuffed Chicken Breast \$26

Entree served with Seasonal Vegetables and your Choice of Herb Roasted Potatoes, Wild and Rice Pilaf, or Sour Cream and Chive Mash

Wild Pacific Salmon Filet \$26

Entree served with Seasonal Vegetables and your Choice of Herb Roasted Potatoes, Wild and Rice Pilaf, or Sour Cream and Chive Mash

Créole Prawn and Chorizo Pasta \$26

Served with garlic bread

Seasonal Vegetarian Pasta Dish \$24

Served with garlic bread

Consider adding dessert for \$4.50 per person

(Chef's choice assorted squares & pastries either individually or per table platters)

Price subject to 15% gratuity & applicable taxes



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 3 Dozen per Order

Prices per Dozen

Hot

Mini Quiche	\$21
Mini Sausage rolls	\$21
Chicken Satay	\$24
Thai Meatballs	\$24
Mini Burgers	\$32
Cheddar Jalapeno Poppers	\$24
Chicken Wings	\$12
Bacon Wrapped Scallops	\$36
Vegetarian Spring Rolls	\$20

Cold

Tomato Bocconcini Bites	\$24
Fig, Blue Cheese, Genoa Salami Canapé	\$24
Pineapple, Capocola, Roasted Pepper	\$21
Cucumber, Cream Cheese, Lox Canapé	\$28
Curried Chicken Lettuce Cups	\$24
Poached Prawn and Cocktail Sauce	\$24

Dips, per 12 guests

Hot Spinach and Artichoke dip, Sourdough bread bowl, or flatbread	\$36
Hummus, olive tapenade and tzatziki	\$36

Prices are subject to 15% gratuity & applicable taxes



Receptions & Cocktail Parties

A general guide to platter sizes required

20-45 guests attending- Small

45-85 guests attending- Medium

85+ guests attending- Large

Crudités and Dip

Assorted raw vegetables and ranch dressing

Small \$90 **Medium** \$160 **Large** \$240

Canadian & Imported Cheeses

With assorted Crackers

Small \$130 **Medium** \$225 **Large** \$320

Gourmet Meats

Smoked and cured hams and salami's, assorted mustards

Small \$130 **Medium** \$225 **Large** \$320

Tropical Fruit Platter

Small \$90 **Medium** \$160 **Large** \$240

Antipasto Platter

Roasted & marinated vegetables, meats, cheeses, olives, crostini and crackers

Small \$130 **Medium** \$225 **Large** \$320

Smoked and Candied Salmon Platter

Capers, red onions, lemons, cream cheese

Small \$165 **Medium** \$300 **Large** \$430

Prices are subject to 15% gratuity & applicable taxes



Receptions & Cocktail Parties

Dessert Tray

Chef's Choice Assorted Squares & Pastries
\$4.50 per person

Assorted Sandwiches

Tuna Salad, Egg Salad, Black Forest Ham and Cheese,
Roast Beef, Turkey and Vegetarian Wraps
\$5.75 each

Price is subject to 15% gratuity & applicable taxes

At the lounge...

Please inquire about our premium brand liquors.

On Tap

Hoyne Pilsner

Hoyne Brewing Company

Blue Buck

Phillips Brewing Company

Race Rocks Amber

Lighthouse Brewing Company

Fat Tug

Driftwood Brewing Company

Shortwave Pale Ale

Phillips Brewing Company

Labatt's Blue



Domestic Bottled Beer

Kokanee
Budweiser
Bud Lite
Bud Lite Lime
Canadian
Blue
Coors Lite
Sleeman's Honey Brown Lager
Okanagan Pale Ale
Hermann's Dark Lager
Belgian Moon

Imported Bottled Beer

Corona
Heineken
Miller Genuine Draft
Michelob Ultra
Guinness Pub Draught (Can)
Kilkenny Irish Cream Ale (Can)

Coolers & Ciders

Growers Extra Dry Apple
Growers Peach Cider
Growers Pear Cider
Growers Grapefruit
Growers Raspberry Cider
Bulmer Strongbow (500 ml Can)
Williams Sir Perry (500 ml Can)
Mike's Hard Lemonade
Mike's Hard Cranberry Lemonade
Smirnoff Ice



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to host your event...



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Terms & Conditions

- 1. Deposit:** A deposit of \$300 is required to secure your event at the Gorge Vale Golf Club (GVGC). The organizer will be responsible for any damage to property or equipment as a result of the event, this includes your invited guests and any contractors or services you may engage. The cost of such damages will be applied to the final bill.
- 2. Cancellation Policy:** If the organizer cancels the event up to (60) days prior a 90% refund of the deposit will be given. Deposit refunds will be subject to a 10% administration fee. Deposits will be forfeited if cancellation is made less than (30) days in advance.
- 3. Confirmation:** The minimum guaranteed number of attendees is required (7) days prior to your event. 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.
- 4. Function Room:** GVGC will allocate function rooms based on group size and requirements. GVGC reserves the right to provide an alternate event room best suited for the event should the number of guests attending substantially differ from the original number quoted. Grounds and lower clubhouse areas are for GVGC members and their guests and are not part of the rental agreement.
- 5. Menu Selection:** Menu selection is required minimum of (7) days prior to your event. If event guests have special diet requirements or allergies, please inform GVGC in advance.
- 6. Departure Time:** Last call for alcohol service Friday & Saturdays will be at 12 AM, Sundays – Thursdays 11:30 PM. These times will be adjusted during the holiday season, please verify times with the Food & Beverage manager.
- 7. Payment Terms:** GVGC requires the balance of the event to be paid upon receipt of invoice. Payment methods include: cash, cheque, debit or credit card (must be swiped at POS terminal- phoned in numbers will not be accepted)
- 8. Taxes:** A 5% Goods and Services Tax will be applied to all food, beverages, services, service charges and room rental(s). A 10% Provincial Liquor Tax applies to all alcoholic beverages.
- 9. Service Charges:** All food & beverage services are subject to a 15% service charge.
- 10. Health Regulations:** All food or beverage, products and services are to be provided by GVGC with the exception of wedding and/or birthday cakes at a charge of \$2.25 per person. Any and all sponsored products must be approved by the Food & Beverage manager and must be purchased through the Club. Health regulations dictate that any leftover food or beverage may not leave GVGC property.



- 11. Liability:** GVGC reserves the right to inspect and monitor the event and discontinue service for violations of Club policy or Provincial law. GVGC assumes no liability for the loss of goods, property, and/or equipment provided by the organizer or contractors engaged for services.
- 12. Decorating:** GVGC must be consulted regarding any displays or signage to be used at the event by the organizer or guests. Any use of nails, tacks, staples, glue or like materials is not permitted on any walls, doors or ceilings. Decoration cleanup is the responsibility of the event organizer. Use of any form of confetti, rice, or other small decorative pieces, will result in a minimum charge of \$200 (plus taxes) for cleaning services.
- 13. Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not for profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the copyright Act of Canada. An event at GVGC is \$59.64 (pricing before tax).
- 14. Liability Insurance:** GVGC recommends that the event organizer secure a minimum of \$1Million of liability insurance for any claim which may arise from this event and for which the organizer or other participants of the event may be held responsible.

By signing below, the customer agrees to all of the above conditions, requirements, and agreements.

Organizer Printed Name

Don McKim
Food & Beverage Manager

Organizer Signature

Date

Please sign and return one copy to the office of the Gorge Vale Golf Club