

MEETING & BANQUETS

at Gallagher's Canyon | 2025





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
rarams@golfbc.com | 250.861.4240 ext. 201



ROOM & SERVICES

EVENT INFORMATION

Canyon Room rental: maximum capacity of 150 guests

Bookings include the following:

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

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
- ... Theatre Style, up to 150
- ... Cocktail Reception, up to 180
- ... 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	\$36/dozen
Assorted whole fruit (<i>apples, oranges, bananas</i>)	\$20/dozen
Fresh baked cookies	\$30/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 striploin	\$12

ON THE RANGE **\$15**

Fresh baked muffins
Assorted pastries
Whole fruit
Coffee and tea

PLAYER'S CONTINENTAL **\$20**

Fresh baked muffins
Assorted pastries
Vanilla yogurt with honey roasted granola and fresh berries
Seasonal whole fruit
Coffee and tea

PINNACLE BREAKFAST **\$27**

Sourdough toast & fresh baked muffins
Thick cut bacon
Crispy potatoes
Scrambled free range eggs
Assorted seasonal fruit
Chilled juices, coffee and tea

CANYON BREAKFAST **\$32**

Fresh baked muffins
Sourdough toast and preserves
Thick cut bacon and breakfast sausage
Crispy potatoes
Scrambled free range eggs
BBQ braised beans
Assorted seasonal fruit
Chilled juices, coffee and tea

... *All prices are per person. Minimum 24 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 striploin	\$12

SIGNATURE BRUNCH \$44 | CHAMPAGNE BRUNCH \$50

Champagne Brunch includes a mimosa or glass of Champagne for each guest

Fresh baked muffins and sourdough toast with butter, cream cheese, and preserves

Thick cut bacon and breakfast sausage

Vanilla dipped French toast *with maple syrup, fresh berries*

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 *with field greens, lemon vinaigrette* OR Traditional Caesar salad

GRAB 'N GO LUNCH

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

STANDARD

\$16

Deli Sandwich:

... Roast Beef, *gouda, horseradish aioli*

... Smoked Turkey & Ham, *pickles*

... Spicy Italian salami, *Dijon aioli*

... Tuna Salad, *lettuce, mayo*

... Beef Pastrami, *spicy mustard, pickles*

... Roasted Vegetable, *pesto*

Chips, Chilled Bottle of Water

PREMIUM

\$19

Deli Sandwich:

... Roast Beef, *gouda, horseradish aioli*

... Smoked Turkey & Ham, *pickles*

... Spicy Italian salami, *Dijon aioli*

... Tuna Salad, *lettuce, mayo*

... Beef Pastrami, *spicy mustard, pickles*

... Roasted Vegetable, *pesto*

One Assorted Cookie or Piece of Banana Loaf, Chips, Chilled Bottle of Water

SOUP AND SANDWICH LUNCH

STANDARD

\$24

Salad | *included:*

... Shaved Vegetable Salad *mix field greens, lemon vinaigrette (GF) (V)*

Soup | *select (1) ONE:*

... Spicy Tomato, *sour cream, chives (GF)*

... Cream of Cauliflower, *crispy chickpeas (GF)*

... Chicken & Corn Velouté, *croutons*

... Turkish Lentil & Spinach, *spiced yoghurt (GF) (V)*

Deli Sandwich | *select (2) TWO:*

GF bread and buns available, add \$1

... Roasted Chicken, *butter lettuce, chipotle aioli*

... Beef Pastrami, *sauerkraut, spicy mustard*

... Salsiccia Salami, *pickles, lettuce, honey mustard*

... Fresh Salad, *aged cheddar, pickled beet, sprouts, aioli (V)*



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

CHICKEN PARMIGIANA BUFFET \$35

Breaded chicken breast, tomato and basil
sauce, melted cheese

ACCOMPANIMENT

Your choice of:

Traditional Caesar

Roasted New Potatoes

Garlic toast

OR

Creamy Mashed Potatoes

Roasted Root Vegetables

Garlic toast

ADD DESSERT

Assorted Dessert Bites **\$9**

Dessert Jars **\$11**

*upside-down passionfruit cheesecake
coconut oat crumble, chocolate mousse cup*

Custom Plated Dessert **\$13**

SOUTHERN BUFFET \$38

Shaved Vegetable Salad
mixed field greens, lemon vinaigrette

Buttermilk Slaw
cabbage, carrots, green onion

Roasted Potatoes

Corn on the Cobb

BBQ Chicken Thigh

12-Hour Smoked Beef Brisket

House Made BBQ Sauce and Condiments

Assorted Dessert Bites

Coffee and Tea



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.

\$56 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Sauteed Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



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.

\$63 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Sautéed Seasonal Vegetables (GF)

MAIN ENTRÉE | select (2) TWO:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



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 \$64 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Sautéed Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

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

Porchetta **\$64pp**
salsa verde (GF)

Roasted Beef Striploin **\$69pp**
merlot jus (GF)

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

DESSERTS

Assorted Dessert Bites and Cakes



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>	
Trio of Dips	\$110
<i>hummus, olive tapenade, roasted red pepper & pumpkin seed served with grilled baguette and pita</i>	
Charcuterie Board	\$130
<i>smoked and cured meats, 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	\$110

LATE NIGHT SNACK

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

Build-Your-Own Poutine Bar	\$11
<i>Cheese curds, gravy & green onion</i>	
	\$4/guest
<i>add pulled chicken or pork</i>	
Tacos	\$14
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
Slider Station	\$14
<i>Beef or crispy chicken</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>	
Real Deal Aussie Meat Pies	\$110/dozen
<i>Chef selected Aussie hand pies</i>	
Pepper Steak	
Steak & Gravy	
Chicken Curry	
Vegan Chili	





CANAPÉS

Selections are priced per dozen, minimum 3 per selection

COLD

- Hummus (V)**
dukkha, grilled baguette
- Seared Albacore Tuna (GF)**
wasabi mayo
- Deviled Eggs (GF)(V)**
paprika
- Prawn & Cod Ceviche**
corn crisp, cilantro
- Chicken Pate**
honey, thyme, crostini
- Tomato Basil Bocconcini Skewer (V)**
balsamic reduction

GF — Gluten Free V—Vegetarian

WARM

- \$45 Mini Pork & Beef Sausage Rolls** **\$48**
house made ketchup
- \$48 Vegetable Pakora (V)** **\$45**
cilantro & mint chutney
- \$45 Coconut Breaded Prawns** **\$48**
thai chili sauce
- \$49 Lamb Kofta Balls** **\$49**
tzatziki & olive oil
- \$48 Spinach & Goat Cheese Arancini** **\$45**
tomato jam
- \$48 Southern Fried Chicken** **\$48**
hot sauce
- Grilled Cheese** **\$45**
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



BAR & WINE SERVICE

Gallagher's Canyon offers an excellent selection of beer, wine and spirits. Ask for our current menu and price list.

Hosted Bar

The host agrees to pay for drinks according to the current menu prices

Ticketed Bar

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

Non-Hosted Bar

Guests purchase beverages individually. All methods of payment accepted, debit, credit or cash. Tabs are to be settled individually before departure.

Limited Hosted Bar

The host agrees to pay for specific drinks according to current menu prices.

Additional Beverage Options

Unlimited non-alcoholic package

Includes juice, pop, coffee, tea and limited menu of mocktails

Alcoholic and non-alcoholic punch

Ask about our current selections

Wine & Champagne

Elevate your banquet or corporate event with our wine and champagne package. Start the evening with a champagne toast to celebrate your team's success or mark a special occasion. During dinner, choose between bottled wine placed at each table or wine poured for your guests for a more personalized touch. Our selection of fine wines and sparkling options is designed to complement your menu and add a touch of sophistication to your event.



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 + taxes.
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 surcharge.
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.