

# HOLIDAY PACKAGE

2024



Gallagher's  
Canyon

MEMBER  
GOLFBC  
GROUP



# Welcome,

Thank you for your interest in Gallagher's Canyon Golf & Country Club for your upcoming event.

Our beautifully appointed clubhouse is nestled among ponderosa pine forests and offers a truly unique setting for your function. Our commitment to you is to consistently provide the highest standard of service, the finest & freshest quality food in a friendly, relaxed and elegant setting.

Our Chef uses the freshest of Okanagan fruits and vegetables, the highest quality meats and seafood. Choose from our banquet menus or meet with our Chef and plan a spectacular customized menu.

We welcome you and look forward to making your event a most memorable one.

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*"Looking forward to bringing back this year's Christmas party, the food alone has everyone really anticipating the event."*

**W. Waller**

**Ruthanne Arams**

Sales, Events, & Marketing Manager  
rarams@golfbc.com | 250.861.4240 ext. 201



# Banquet Services

## **BANQUET SERVICES**

- ... Event planning and consultation
- ... Professional bartenders and service staff
- ... Customized menus available
- ... Christmas tree and festive décor
- ... Room capacity is 150 guests

## **COMPLIMENTARY SERVICES**

- ... Podium and microphone
- ... P/A system
- ... Parking
- ... Dance Floor
- ... Use of the Canyon Bar & Grill for extra space/activities
- ... Cocktail reception space

## **GUEST TABLES**

Choice of black or white table linens to compliment the white linen napkins and full table setting.

## **BAR SERVICE**

To complement our Chef's creations, we offer an extensive wine list featuring the fine wines of our Okanagan Valley, as well as imported products. Corkage functions are respectively declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. We offer a variety of bar options to suit your budget: cash bar, subsidized bar, drink tickets, and more; ask us for details!

## **DANCING**

After dinner, you are welcome to hire a band or a DJ for the evening; only background dinner music is provided. This is at the responsibility of the client, not Gallagher's Canyon. There is a SOCAN Music License fee + tariff of \$90.12. If you wish to have dancing at your event, built in dance floor is included.

## **CONFIRMATION REQUIREMENT**

To confirm your event and secure your date, we require a booking fee of \$500.

## **AV SERVICES**

An LCD screen and projector are available for slideshows or PowerPoint presentations and is included in the room rental. The client is responsible for bringing a laptop to run the slideshow/presentation.

## **ROOM RENTAL**

Room Rental is \$500 and includes all services listed above.



# Winter Wonderland Buffet

## GRAZING TABLE

Smoked and cured meats, fresh fruit, local and international cheeses, hummus, pickled vegetables, baguette

## SALADS

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

Roasted Sweet Potato  
*bacon, crème fraiche, chives (GF)*

Traditional Caesar  
*romaine lettuce, croutons, parmesan cheese*

## STARCH & VEGETABLES

Roasted New Potatoes *OR* Potato  
Purée (GF)

White Bean Cassoulet (GF) *OR* Vegetarian  
Lasagna

Grilled Seasonal Vegetables (GF)

## MAIN ENTRÉE | *select (1) ONE:*

Roasted Chicken Breast  
*smoked paprika sauce*

Roasted Turkey Breast & Thigh  
*brown butter gravy, cranberry sauce (GF)*

Honey Butter & Thyme Glazed Ham

Grilled Pork Loin  
*salsa verde*

Slow Roasted Beef Striploin  
*au jus*  
*... ADD \$8 per guest*

Slow Roasted Prime Rib  
*au jus*  
*... ADD \$14 per guest*

## DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea

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## ADD-ON

Festive Punch  
*fruit juices, soda, cranberry*  
*(non-alcoholic)*

*... ADD \$1.50 per guest*

**ONE (1) MAIN ENTRÉE \$51**

**TWO (2) MAIN ENTRÉES \$56**

*... Prices subject to tax and service charge*

*... Minimum 24 guests required*



# Holiday Brunch Buffet

## **SIGNATURE BRUNCH \$44 | CHAMPAGNE BRUNCH \$50**

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

AVAILABLE UNTIL 2PM

Fresh baked muffins, breads with butter and preserves

Thick cut bacon and breakfast sausage

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

Potato hash

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

### **BREAKFAST ADD ONS**

Mixed berry brioche pudding with Chantilly cream \$5

Smoked pork belly \$6

Eggs benedict \$8

Natural wood smoked salmon \$8

Beef Striploin \$12

... *Prices subject to tax and service charge*

... *Minimum 24 guests required*

... ***Kids 6 - 12 | \$18***



# Reception and Banquet Additions

## PLATTERS

*prices per platter based on 25 guests*

- Fresh Fruit Display** **\$110**  
*seasonal Okanagan fruits and berries, melon, and pineapple*
- Vegetable Crudités Platter** **\$110**  
*garden fresh vegetable presentation, original buttermilk ranch dip*
- Charcuterie Board** **\$130**  
*smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*
- International and Domestic Cheese Board** **\$130**  
*assorted import and domestic cheeses, served with crackers and fruit garnish*
- Smoked Salmon Platter** **\$155**  
*herbed cream cheese, candied red onions, capers, and pumpernickel*
- 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**  
*add pulled chicken or pork* **\$4/guest**
- Tacos** **\$13**  
*pulled pork or chicken tacos served with slaw and condiments*
- Pizza** **\$22/pizza**  
*capocollo ham, chili, fresh mozzarella*  
*salami, arugula, shaved Grana Padano, honey*  
*mushroom, spinach, feta*  
*prawn, lemon oil, black pepper*  
*chicken pesto, caramelized onion, goat cheese*





# 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*

## 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

## 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*





# Terms and Conditions

1. The host is responsible for all guests and any damages that may occur to Gallagher's Canyon property.
2. Gallagher's Canyon Golf and Country Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. There is a fee associated with having a dance, based on your number of guests, the SOCAN Music License Fee + Tariff.
4. Bookings require a \$500 booking fee to confirm the function.
5. All requirements and menus must be finalized a minimum of three weeks in advance.
6. 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. We respectfully decline corkage functions.
9. The Event Coordinator must be notified of all equipment, decorations etc., being provided to arrange times for access. A \$100.00 storage fee will be charged for any items not taken at the end of the event.
10. 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.
11. Beverage service ends at 12:00am. Clubhouse to be vacated by 1:00 am.
- 12. The use of confetti + glitter is prohibited inside and outside the Clubhouse.**
13. A 5% Goods & Services Tax (GST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
14. A 18% service charge is applicable to all Food & Beverages charges.
15. Please Note: a credit card is required to guarantee final payment along with a signed contract.
16. Late fees will apply (2%) should the account still be outstanding 14 days after being invoiced.
17. Guaranteed number is required 14 days prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.