



Skeena Valley
GOLF & COUNTRY CLUB

SKEENA VALLEY GOLF AND COUNTRY CLUB

FUNCTION PACKAGE INTRODUCTION

Thank you for booking your special occasion/event with us! We look forward to serving you. The following is important information regarding your booking. Please read it carefully and make note of any questions or concerns that we would be happy to discuss.

SET-UP

Please advise us 5 days in advance of any seating plan that you require, and if you will require any of the following items that we have available for your use during your event:

- Overhead projector
- White Board with markers
- Flipchart Stand (please note that we do not supply paper)
- Cordless Microphone
- Lectern

FOOD & BEVERAGE

We require guaranteed attendance numbers and menu choices at least 7 days prior to booked date. (Agreed upon final numbers is what will be invoiced, even if the number is less than anticipated.)

All food and beverage service will be provided by the facility

NO FOOD REMOVAL IS PERMITTED, IE. NO TO-GO CONTAINERS WILL BE PROVIDED

An auto-gratuity of 20%, before tax, will be added onto final invoice

ROOM RENTAL FEES

WEDDINGS	550.00
ROOM RENTAL FLAT RATE	200.00 (5 hour minimum)

CLUBHOUSE ETIQUETTE

Please note that we do not allow use of staples, pins, or tacks in any and all areas of the clubhouse. Please use only masking tape, non-stick tape, or "Poster Putty". Scotch tape is not allowed. ABSOLUTELY NO GLITTER OF ANY KIND. A \$100 cleaning fee will be charged for confetti. We retain the right to charge for any and all damages, unusual maintenance, or janitorial expenses we incur. If the club suffers any damage to the clubhouse OR grounds areas, the client, upon booking, agrees they will be held financially responsible for repairs or replacement coming from the damages incurred. The client understands that the booking party is responsible for any damages caused by themselves OR their guests, whether malicious, accidental, or negligent.

If you have any further questions or concerns, please contact us at any time, and we will assist you in any way possible. Prior to booking an event and choosing a menu, please book an appointment to speak with the Food and Beverage Manager and/or Clubhouse Manager to discuss the details and preferred/available dates.

Thank you for considering the Skeena Valley Golf and Country Club for your special event.

Management and Staff

Tel. 250.635.2542 Email svqc@citywest.ca Restaurant 250.635.4800

Contact Names	General Manager	Germain Francoeur	250.635.2542
	Food & Beverage Manager	Jean-Francois Talot	250.635.4800

2024 Reception Menu

STARTERS

(Minimum 25ppl per item)

Vegetables & Dips 11\$/Person

Cheeses, Baguette & Crackers 16\$/Person

Charcuteries, Baguette & Crackers 16\$/Person

HORS D'OEUVRES

(Minimum 3 dozen per order)

Herb Crusted Shrimp Skewer 33\$/Dozen (Gf)

Seared Scallop with Apple & Celeriac 35\$/Dozen (Gf)

Mini Yorkies, Roast Beef & Horseradish Cream 32\$/Dozen

Duck Confit Rillettes with Figs on Brioche 32\$/Dozen

Prosciutto Wrapped Melon 28\$/Dozen (Gf)

Herbed Goat Cheese Profiteroles 28\$/Dozen

LATE NIGHT SNACKS

(Minimum 25ppl per item)

-Poutine Bar 15\$/Person (Gf)

Fries, Cheese Curds, Gravy & Green Onions

- Korean Chicken Bar 20\$/Person (Gf)

Crispy Chicken, Gochujang Sauce, Peanuts, Green Onions & Calrose Rice

-Chips & Dips 12\$/Person {Gf}

Tortilla Chips, Guacamole, Salsa & Lime Crema

Please note items & prices are subject to change

Prices do not include 20% Gratuity or 5% GST

PLATED DINNERS

Starters

(Choose one for the group)

Should you wish to have a choice of more than one starter,
there is an extra cost of \$5.00 per person

- Summer Squash & Brie Purse, Smoked Walnut, Local Honey Cider Reduction, Tuscan Greens
- Seared Scallops, Green Pea Puree, Crispy Bacon, Dashi Beurre-Blanc (Gf)
- Wild Mushroom Arancini, Tomato Compote, Pecorino-Romano Shavings

Entrees

(Choose 2 for the group)

Choice are limited to 2 entrée options more than 2 entrée choices are an extra \$7.00 per person
Choices must be provided 7 days prior to arrival, otherwise, there will be an additional charge
of \$6.00 per person

- Chicken supreme, roasted mini potatoes, wild mushroom sauce (Gf)
\$50.00 per person
- Seared Salmon Fillet, Parmesan Risotto, Fennel Slaw (Gf)
\$55.00 per person
- Smoked Pork Loin Steak, Apple Bacon Jam, Garlic Mashed Potatoes (Gf)
\$48.00 per person
- Striploin Steak, Bordelaise Sauce, Pomme Paillason (Gf)
\$65.00 per person

All of the above served with seasonal fresh vegetables, rolls and butter
Coffee and tea service

Desserts

(Choose one for the group)

Flourless Chocolate Cake, Fresh Raspberries & Chantilly
Tiramisu
New York Cheesecake, Blueberry Compote

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CARVING STATION BUFFET

Tuscan Greens, Crisp Vegetables & House Red Wine Vinaigrette
Farfalle with Sundried Tomato Pesto
Honey, Ginger & Sesame Slaw

Your choice of one chef's carving station:

- Roasted Pork Loin with Apple Cider Jus \$55.00 per person
- Roasted Top Sirloin with Cabernet Jus & Yorkshire Pudding \$65.00 per person
- Roasted Prime Rib with Cabernet Jus & Yorkshire Pudding \$75.00 per person

Herb Crusted Chicken Breast, Lemon Butter Sauce

Or

Miso-Soy Glazed Salmon

(Extra charge of \$3.00 per person)

Penne Primavera Rosé

Garlic & Herbs Roasted Mini Potatoes

Rice Pilaf

Medley of Seasonal Vegetables

Squares, Pies & Cakes

Chocolate Mousse

Fresh Fruits

Assorted Dinner Rolls & Butter

Tea & Coffee

Please note items & prices are subject to change
Prices do not include 20% Gratuity or 5% GST

BBQ BUFFET

Classic Coleslaw
Tuscan Greens, Crisp Vegetables & House Red Wine Vinaigrette
Caesar Salad

Smoked Paprika Roasted Chicken
BBQ Glazed Pork Baby Back Ribs

Smoked Brisket carving station
(Extra charge of \$4.00 per person)

Macaroni & Cheese
Roasted Mini Potatoes
Cajun Roasted Corn
Seasonal Vegetables Medley

Assorted Squares & Pies
Fresh Fruits
Chocolate Mousse
Dinner Rolls & Butter

\$48.00 per person

Please note items & prices are subject to change
Prices do not include 20% Gratuity or 5% GST

GOLF SCRAMBLE PACKAGES

\$25.00

Burgers & Fries
Bacon, Cheddar & Condiment bar

Penne Alle Norcina
Pork Sausage, Wild Mushrooms, Cream, Pecorino Romano, White Truffle oil, Garlic bread

Smoked Pork Steak
Garlic Mashed Potatoes, Seasonal Vegetables, Apple & Bacon Jam

Miso Glazed Salmon
Roasted Garlic Rice, Seasonal Vegetables

Chicken Supreme
Roasted Mini Potatoes, Wild Mushrooms Sauce, Seasonal Vegetables

Baby Back Ribs
Half rack, Coleslaw, Garlic Mashed Potatoes
(Full rack add \$5.00)

Steak Frites add (\$3.00)
6oz Sirloin, Peppercorn Sauce, Fries & Mixed Green Salad

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