

SKEENA VALLEY GOLF AND COUNTRY CLUB

FUNCTION PACKAGE INTRODUCTION

Thank you for booking your special occasion/event with us! We are looking 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 for any seating plan that you require, and if you will require any of the following items that we have available for you to use during your event:

- Overhead projector
- White board with marker
- Flipchart stand (please note that we do not supply paper)
- Cordless microphone
- Lectern

FOOD AND 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 numbers is less than anticipated)

All food and beverages 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 FEE

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

CLUB HOUSE ETIQUETTE

Please note that we do not allow use of staples, pins, tacks in any and all areas of the club house.

Please only use masking tape, non-stick tape, or "Poster Putty". Scotch tape is not allowed. **ABSOLUTELY NO GLITTER OF ANY KIND.** A \$100.00 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 suffer any damage to the club house OR grounds area, the client, upon booking, agrees they will be held financially responsible for repairs or replacement coming from damages incurred. The client understands that the booking party is responsible for any damages caused by themselves OR their guests, whether malicious or 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 and appointment to speak with the food and beverage manager/or the 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

Contact names	General Manager	John Swanson	gm@svgc.ca	250.635.2542
	FOH Manager	Maria Robles	svgcclubhouse@gmail.com	250.635.4800
	Chef/Kitchen manager	Jean-Francois Talbot	kitchen@svgc	250.635.4800

2025 Reception Menu

STARTERS

(Minimum 25ppl per item)

Vegetables & Dips 11\$/Person

Cheeses, Baguette & Crackers 12\$/Person

Charcuteries, Baguette & Crackers 12\$/Person

SHARED HORS D'OEUVRES

(1 order is shared between 2-4 people)

TRUFFLE FRIES | Parmesan dust, Truffle Aioli \$12 (GF)

CHIPS & DIPS | Fresh fried tortilla, Guacamole, Pico de Galo, Lime Crema \$12 (GF)

AHI TUNA TATAKI | Shichimi Togarashi Crust, Yuzu Vinaigrette, Arugula, Nori \$20 (GF)

CHICKEN KARAAGE | Gochujang or House Ranch dip \$17 (GF)

CALAMARI | Chipotle Mayo \$18 (GF)

POUTINE | All Natural Beef Gravy, Curds \$17\$ (GF)

LATE NIGHT SNACKS

(Last service 10 pm, Minimum 25ppl per item)

-Poutine Bar 15\$/Person (Gf)

Fries, Cheese Curds, Gravy & Green Onions

- Korean Chicken Bar 16\$/Person (Gf)

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

-Chips & Dips 8\$/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

Salads

(Choose 1 for the group)

- Classic Caesar
- Tuscan green with balsamic vinaigrette
- Roasted beets with goat cheese, arugula, walnut and apple cider vinaigrette

Entrees

(Choose 3 for the group)

Choice are limited to 3 entrée options more than 3 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.

- STUFFED CHICKEN SUPREME | Herbed Mascarpone, Salsa Verde, Sweet Potato Puree (Gf) \$42.00 per person
- ROASTED SHRIMPS | Fennel Slaw, Saffron Risotto (Gf) \$46.00 per person
- SMOKED PORK CHOP | Apple bacon jam, Fries (Gf) \$42.00 per person
- CHEESE RAVIOLI | Foraged Mushroom Sauce, Pecorino Romano, & Arugula \$42.00 per person
- 8 OZ. SIRLOIN STEAK | Bordelaise Sauce, Scalloped Potatoes (Gf) \$48.00 per person

All of the above served with seasonal fresh vegetables, dinner roll and butter.
Vegan options are available upon request and do not count as a choice of entrée.
Coffee and tea service included.

Desserts

(Choose one for the group)

- Flourless Chocolate Cake, Fresh Raspberries & Chantilly (GF)
- Tiramisu
- New York Cheesecake, Blueberry Compote

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CARVING STATION BUFFET

Tuscan Greens, Crisp Vegetables & House Red Wine Vinaigrette
Roasted Beets, Arugula & Goat Cheese
Classic Caesar

Your choice of one chef's carving station:

- Roasted Pork Loin, Apple Cider Jus \$50.00 per person
- Eye of Round Roast, Cabernet Jus & Yorkshire Pudding \$52.00 per person
- Sirloin Roast with Cabernet Jus & Yorkshire Pudding \$55.00 per person

Herb Crusted Chicken Breast with Salsa Verde

Mashed Potatoes
Sundried Tomato Pesto Farfalle
Garlic Basmati
Medley of Seasonal Vegetables

Squares, Pies & Cakes
Chocolate Mousse
Fresh Fruits

Assorted Dinner Rolls & Butter
Tea & Coffee

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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

Add 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