



Banquet Terms and Conditions

Deposit and Payments

A non-refundable deposit of \$500.00 is required to confirm a function. The balance of the charges incurred are due in full following the event. The Convener and Guarantor agree to pay the final charges for services rendered as outlined on the Banquet Event Order.

In the event of a cancellation Morgan Creek will either charge a cancellation fee which will be deducted from the deposit or retain the deposit in full. The deposit is refundable only when the same room has been rebooked for the same day for a group equivalent in size and revenue. All cancellations must be in writing.

Food and Beverage Service

One set menu is requested for all guests. Certain dietary substitutes may be made with prior request. Final selection must be arranged three weeks prior to the event.

No food or beverage will be permitted to be removed from the clubhouse. **Menu prices and selection are guaranteed 60 days prior to the event.**

A guaranteed number of guests are required 72 hours prior to the function. In the event no guarantee is received, the original contracted number will be charged or the actual number of guests served, whichever is greater. The guaranteed number is not subject to reduction within 72 hours. Morgan Creek will prepare 5% over the guaranteed number up to the maximum capacity of the room.

Room Setup

Morgan Creek will allocate function rooms based on group size and requirements. Morgan Creek reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

Morgan Creek reserves the right to apply or reassess the room rental charge should the food and beverage requirements or the guaranteed number of guests attending be less than originally quoted at the time of the booking.

Morgan Creek will not accept responsibility for items brought on to Morgan Creek property or for any items left behind following the event. Personal effects must be removed from Morgan Creek property at the end of each event unless prior arrangements have been made with the Catering Office. Items left on Morgan Creek property are at the owner's risk.

Service Charges and Minimums

All hosted food and beverage services are subject to a 15% gratuity and 5% Goods and Services Tax (GST). In addition, alcoholic beverages are subject to 10% Provincial Tax. Under the GST act the gratuity is also subject to 5% GST

Thank you for considering Morgan Creek Golf Course



HORS D' OEUVRES AND RECEPTION ENHANCEMENTS

COLD HORS D' OEUVRES

Tandoori chicken salad with apricot relish
Smoked salmon, fennel slaw and tarragon cream cheese
Citrus glazed scallop with tomato spinach ragout
Peppercorn seared tuna with avocado salsa
Tiger prawn with mango relish
\$30.00 per dozen

HOT HORS D' OEUVRES

Tomato, artichoke and goat cheese tart
Cajun chicken skewer with mango chutney
Peppered goat cheese wrapped in filo
Wild mushroom ragout tart
Poached leek, baby shrimp and brie quiche
\$30.00 per dozen

(Minimum two dozen per selection required for hors d' oeuvres)

RECEPTION ENHANCEMENTS

Basket of corn tortilla chips with salsa and guacamole \$5.00 per person
Fresh raw vegetables with dip \$5.00 per person
Finger sandwiches with assorted fillings \$20.00 per dozen
Sweet soy or barbecued chicken drumettes \$30.00 per dozen
Chicken tenders with honey mustard sauce \$30.00 per dozen
Vegetarian spring rolls with sweet chili plum sauce \$30.00 per dozen
California or tuna roll with soy, ginger and wasabi \$32.00 per dozen
Domestic and imported cheese tray \$6.00 per person
Display of fresh sliced seasonal fruit (May - October) \$5.00 per person
Assorted dessert squares or cookies \$18.00 per dozen
Selection of cold cuts, sliced cheeses and condiments
with assorted rolls \$8.00 per person
Chocolate fountain with fresh seasonal fruit
(minimum 75 guests) \$7.00 per person



LUNCH MENUS

(PLATE SERVICE)

ONE SET MENU IS REQUESTED FOR ALL GUESTS

TURNBERRY

Mixed greens, carrots, cucumber and roma tomato,
raspberry vinaigrette

Pine nut crusted chicken breast with basil cream sauce
and tomato chutney

New York cheesecake with raspberry compote

\$28.00

WOBURN

Caesar salad

with shaved parmesan and pesto crostini

Pan roasted salmon,
caramelized pineapple salsa and maple butter sauce

Chocolate lava cake
with white chocolate anglaise and berry compote

\$28.00

BELFRY

Crab and corn chowder

Mustard crusted "Triple A" New York steak
with shallot port demi

Apple pecan strudel
with maple anglaise and cinnamon cream

\$32.00

Above menus include assorted rolls and butter, chef's selection of vegetable and potato
and coffee or tea



LUNCH MENUS
(BUFFET STYLE)

"BUILD YOUR OWN" SANDWICH BUFFET
(MINIMUM 15 GUESTS)

Seasonal greens with assorted dressings
Penne salad with chorizo, red onion, tomato and peppers,
roasted garlic vinaigrette
Couscous, grilled vegetables and goat cheese with thyme vinaigrette

Basket of assorted breads and rolls
Selection of sliced cold cuts
Sliced cheeses, tomatoes and pickles
Grilled vegetables
Fresh leaf lettuce
Dijon mustard, mayonnaise and relish
Salmon, egg and chicken salads

Homemade apple strudel, fresh baked cookies
and assorted dessert squares

Freshly brewed regular and decaffeinated coffee
and tea
\$23.00

PASTA BUFFET
(MINIMUM 15 GUESTS)

Focaccia and ciabatta breads

Caesar salad
Golden beets, olives, green beans and roasted peppers, sundried tomato vinaigrette
Vine ripened tomato and cucumber salad with herb vinaigrette
Grilled carrots, zucchini and bell peppers with pesto vinaigrette

Chef's daily pasta selection with homemade sauce
(choice of chicken, seafood or vegetarian)

Tiramisu, fruit pies and dessert squares

Freshly brewed regular and decaffeinated coffee
and tea
\$23.00



LUNCH MENUS
(BUFFET STYLE)

CREEKSIDE BUFFET
(MINIMUM 20 GUESTS)

Caesar salad
Mixed baby greens with assorted dressings
Red nugget potato salad with sour cream dill dressing
and crisp pancetta
Rotini pasta, tomato, grilled vegetables and artichokes, pesto vinaigrette

Fresh bagels with vegetarian fillings
Kaiser rolls and focaccia bread with assorted meat fillings
Flour tortillas filled with salmon, chicken and egg salad

Assorted fruit pies, dessert squares and fresh baked cookies

Freshly brewed regular and decaffeinated coffee and tea
\$24.00

CANTERBURY BUFFET
(MINIMUM 30 GUESTS)

Assorted rolls and butter

Traditional caesar salad
Greenhouse grown baby lettuce, trio of dressings
Chow mein noodles, baby shrimp and sambal cashews,
sweet chili vinaigrette
Golden beets, wild mushrooms, green beans and bell peppers,
thyme vinaigrette
Bowtie pasta salad with capiccoli, artichokes and peppers,
basil vinaigrette

Teriyaki chicken, BC rolls and vegetarian rice rolls
with soy, ginger and wasabi

Herb roasted breast of chicken with apple chutney and marsala cream
Saffron scented salmon with fennel beurre blanc
Oven roasted potatoes
Seasonal vegetable medley

Chef's selection of cakes, fruit pies and dessert squares

Freshly brewed regular and decaffeinated coffee and tea
\$32.00



FROM THE BAR

Our standard bar setup consists of premium brand liquor, domestic beer and wine, soft drinks and assorted juices
Additional upgrades are available upon request

Premium brand liquor (per ounce)	\$5.22
Domestic beer (per bottle)	\$5.22
Import beer (per bottle)	\$6.10
Domestic house wine (per bottle)	\$25.00

ADDITIONAL BEVERAGES

Alcoholic punch (rum or vodka), (5 liters, 30 glasses)	\$125.00
Champagne punch, (5 liters, 30 glasses)	\$125.00
Non-alcoholic punch, (5 liters, 30 glasses)	\$60.00
Assorted soft drinks	\$2.50
Assorted juices	\$3.00
Bottled juices	\$3.50
Ciders	\$5.22
Non-alcoholic beer	\$3.95
Regular and decaffeinated coffee	\$3.00
Assorted teas	\$3.00

The provincial liquor act prohibits us from allowing any individual or group to provide their own alcoholic beverages from an outside source

Above prices are subject to applicable government taxes and a 15% gratuity





WINE LIST

WHITE WINES

Okanagan Vineyards-VQA Select (House Wine)	\$25.00
Semillon Chardonnay-Lindemans Cawarra	\$28.00
Pinot Grigio-Inniskillen	\$30.00
Chardonnay-Lindemans Bin 65	\$30.00
Sauvignon Blanc-Nederberg	\$35.00

RED WINES

Okanagan Vineyards-VQA Select (House Wine)	\$25.00
Cabernet Merlot-Lindemans Cawarra	\$28.00
Zinfandel-Beringer	\$33.00
Merlot-Lindemans Bin 40	\$30.00
Cabernet Sauvignon-Inniskillen	\$30.00
Shiraz Cabernet-Penfolds Koonunga Hill	\$39.00

SPARKLING WINES

Henkell-Trocken	\$36.00
Codorniu-Clasico Brut	\$36.00

Above prices are subject to applicable government taxes and a 15% gratuity

A more extensive wine list is available upon request

