



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



MORGAN CREEK MEETING PACKAGE

(Minimum 30 guests required)

Upon Arrival

Freshly brewed coffee and assorted teas

Assorted fresh baked muffins

Mid-morning coffee refresh

Choice of one of the following lunch buffets:

“BUILD YOUR OWN” SANDWICH BUFFET

Seasonal greens with assorted dressing

Penne salad with chorizo, red onion, tomatoes and peppers, roasted garlic vinaigrette

Couscous, grilled vegetables and goat cheese, 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

Apple strudel, fresh baked cookies

and assorted dessert squares

Freshly brewed coffee and tea

PASTA BUFFET

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 coffee and tea

Assorted soft drinks with lunch service

Mid-afternoon coffee refresh

\$35.00 per person

(Subject to tax and gratuity)



MORGAN CREEK MEETING PACKAGE

(Minimum 30 guests required)

Upon Arrival

Chilled orange juice, Fresh sliced seasonal fruit,
Assorted fresh baked muffins served with butter
Freshly brewed coffee and assorted teas

Mid-morning coffee refresh

Choice of one of the following lunch buffets:

“BUILD YOUR OWN” SANDWICH BUFFET

Seasonal greens with assorted dressing
Penne salad with chorizo, red onion, tomatoes and peppers, roasted garlic vinaigrette
Couscous, grilled vegetables and goat cheese, 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 coffee and tea

PASTA BUFFET

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 coffee and tea

Assorted soft drinks with lunch service

Mid-afternoon coffee refresh

\$41.00 per person

(Subject to tax and gratuity)