

BANQUET TERMS AND CONDITIONS

(Page one of two)

Food and Beverage Minimums

Food and beverage minimums are in effect as follows:

Saturday evenings - May, June and October	\$7500.00 food and beverage minimum
Saturday evenings - September	\$8500.00 food and beverage minimum
Saturday evenings - July and August	\$9500.00 food and beverage minimum
Sunday evenings - holiday weekends only	\$6000.00 food and beverage minimum
Friday and Sunday evenings - June to September	\$5000.00 food and beverage minimum

**In the event the minimum is not met a room rental charge will apply.
Minimums are excluding taxes, gratuity, DJ, A/V and labour charges.
Labour charges will be assessed for events held on statutory holidays**

Deposits, Payments and Cancellations

A non-refundable deposit of \$1000.00 is required to confirm a function.

The estimated charges for the event are due in full fourteen days prior to the event. Payment may be made by certified cheque, cash or credit card. Credit card payments require a signature and will not be processed over the telephone. A signed credit card authorization is required for our files and the balance to be charged or refunded within 10 business days of the function. Morgan Creek will provide the client with a final copy of the invoice. The Convener and Guarantor agree to pay the final charges for services rendered as outlined on the Banquet Event Order. In the event of an overpayment Morgan Creek will issue a refund.

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. All cancellations must be in writing.

Room Availability

Access to function rooms for decorating purposes is based on room availability and will be confirmed two weeks prior to the event.

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.

Decorations and Personal Items

The use of nails, staples and tacks on function room walls is not permitted. The use of confetti is not permitted inside the clubhouse or on the grounds. **Morgan Creek will assess a labour charge for any décor items which require removal or clean up by Morgan Creek staff that is not property of Morgan Creek.**

The Convener and Guarantor are responsible for any damage to the premises or property by their guests or independent contractors. In the event of damage, replacement or repair charges will be applied.

Morgan Creek will not accept responsibility for items brought on to Morgan Creek property or for any items left behind following the event, including wedding cakes. 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.

BANQUET TERMS AND CONDITIONS

(Page two of two)

Food and Beverage Service

One set menu is requested for all guests. Certain dietary substitutes may be made with prior request. Menu options are available for children twelve years and under at reduced prices. Final selection must be arranged at least three weeks prior to the event. **Menu prices and selection are guaranteed 60 days prior to the function date.**

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.

A signed copy of the event order is required 14 days prior to the event confirming all the details.

No food or beverage will be permitted to be brought in or removed from the clubhouse with the exception of specialty cakes. We are pleased to cut and display the cake buffet style at no charge. Should a client request to have their cake cut and individually plated a charge of \$2.50 per guest will apply. **Substitution of specialty cakes for desserts included in menus is not allowed.**

The provincial liquor act prohibits licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source. Corkage events are respectfully declined.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday and 12:00 AM Sundays. All guests must vacate Morgan Creek property one half hour after bar closure or at the function closing time as stated on the Banquet Event Order.

Morgan Creek reserves the right to inspect and monitor all functions and to discontinue service to some or all guests in the event of violation of Morgan Creek's policies or Provincial law. Smoking is prohibited within the clubhouse.

Miscellaneous Charges

All hosted food and beverage services are subject to a 15% gratuity and 12% Harmonized Sales Tax (HST). Under the HST act the gratuity is also subject to 12% HST.

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) levy a fee applicable to all functions hiring music for entertainment purposes. SOCAN fees are \$29.56 without dancing and \$59.17 with dancing. SOCAN fees are subject to 12% HST.

Thank you for considering Morgan Creek Golf Course



HORS D' OEUVRES AND RECEPTION ENHANCEMENTS

COLD HORS D' OEUVRES

Grilled New York steak bites with grape tomato, Danish blue cheese on a potato crisp
Roasted bruschetta, goat cheese and balsamic drizzle
Candied salmon with mango jam and maple cream
Peppercorn seared tuna with avocado salsa
Tiger prawn with mango relish
\$30.00 per dozen

HOT HORS D' OEUVRES

Chili lime chicken skewer
Peppered goat cheese wrapped in filo
Honey ham and smoked cheddar quiche
Roast garlic meatball, caramelized onion, port demi
Belle River crab cake, chipotle aioli
\$30.00 per dozen

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

RECEPTION ENHANCEMENTS

Platters

(Unless otherwise stated, platters serve approximately 30 guests)
Basket of corn chips with freshly made salsa and guacamole~\$60.00
Spinach and artichoke dip~\$60.00
Fresh raw vegetables and dip~\$70.00
Sliced fruit platter~\$75.00
Import and Domestic cheese platter~\$80.00

Finger sandwiches with assorted fillings ~\$20.00 per dozen
Selection of cold cuts, sliced cheeses and condiments with assorted rolls~\$8.00 per person

Appetizers

Lime & black pepper or honey garlic chicken drumettes~ \$24.00 per dozen
Beef sliders, lettuce, tomato, garlic aioli~ \$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

Desserts

Assorted dessert squares or cookies~ \$18.00 per dozen
Chocolate fountain with fresh seasonal fruit~ \$7.00 per person (minimum 75 guests)
Cake pops ~ \$30.00 per dozen

DINNER MENUS

A LA CARTE (PLATE SERVICE)

ONE SET MENU IS REQUESTED FOR ALL GUESTS

STARTERS

Tomato basil tart with goat cheese, watercress and lemon vinaigrette
\$10.00

Seared rare ahi tuna, daikon slaw, and citrus vinaigrette
\$12.00

Roasted butternut squash soup
with cinammon crème fraiche
\$8.00

Seared crab cake, mixed greens and cherry tomato,
blood orange vinaigrette and pancetta crisp
\$10.00

ENTREES

Roasted breast of chicken with wild mushroom ragout
\$24.00

Pan seared salmon, roasted corn and tomato chutney, sweet chili cream
\$25.00

Slow roasted "Triple A" prime rib of beef, garlic whipped potatoes and Yorkshire pudding
\$27.00

"Triple A" New York striploin with caramelized shallots and peppercorn demi
\$28.00

Mustard crusted beef tenderloin with port reduction
\$33.00

Entrees include Chef's selection of fresh seasonal vegetables, potato,
rolls and butter, coffee or tea

DESSERTS

New York cheesecake, wild berry coulis
\$8.00

Apple and almond bread pudding with caramel sauce and vanilla ice cream
\$8.00

Peanut butter honeycomb tart with chocolate drizzle
\$8.00

Belgian chocolate tower with white chocolate drizzle and candied sugar
\$8.00

DINNER MENUS

(PLATE SERVICE)

ONE SET MENU IS REQUESTED FOR ALL GUESTS

VANCOUVER ISLAND

Mixed baby greens, carrot, cucumber and tomato, citrus vinaigrette

Chicken breast filled with brie, roasted peppers, and spinach
with thyme demi and tomato relish

Peanut butter honeycomb tart with chocolate drizzle

\$41.00

GEORGIA STRAIGHT

Fresh spinach leaves, dried cranberries, almonds, red onion and goat cheese,
raspberry vinaigrette

Cilantro crusted salmon with saffron fennel cream

Baileys cheesecake with port scented cherries and espresso cream

\$41.00

CRESCENT DRIVE

Caesar salad, shaved parmesan
and pesto crostini

Slow roasted "Triple A" prime rib of beef,
Yorkshire pudding and garlic whipped potatoes

Warm apple cake
with caramel sauce and vanilla ice cream

\$43.00

*Entrees include Chef's selection of fresh vegetables and potato, assorted rolls and butter,
coffee or tea*

FRASER VALLEY DINNER BUFFET

(MINIMUM 50 GUESTS)

Fresh baked rolls and butter

Caesar salad

Greenhouse grown baby lettuce with assorted dressings

Yukon potato salad with gerkins and red onion, dill and dijon mayonnaise

Penne noodles, baby shrimp, roasted red peppers, red onion, artichoke and thyme vinaigrette

Chow mein noodles with roasted vegetables and sweet chili vinaigrette

Grilled zucchini, carrots and bell peppers, pesto vinaigrette

and goat cheese crumble

Couscous salad with golden beets, bell peppers, onions and tomatoes, citrus vinaigrette

Teriyaki chicken, vegetarian and California rolls

with soy, ginger and wasabi

Pepper crusted "Triple A" prime rib of beef, natural pan juices

Pan seared chicken breast with tomato chutney, herb cream sauce

Citrus glazed salmon with blackbean sauce, straw vegetables

Roasted Yukon gold potatoes with herbs

Seasonal vegetable medley

Chef's selection of cakes, brownies, Nanaimo bars and fruit pies

served with fresh whipped cream and fruit coulis

Fresh sliced seasonal fruit

Freshly brewed regular and decaffeinated coffee and tea

\$46.00

*Enhance your dessert selection with our
Callebaut chocolate fountain with fresh fruit and marshmallows
add \$5.00 per person*

WESTCOAST DINNER BUFFET

(MINIMUM 50 GUESTS)

Selection of fresh baked rolls

Greenhouse grown baby lettuce with assorted dressings

Yellow beets, kalamata olives, roma tomatoes and red onions, thyme vinaigrette

Rotini pasta, smoked salmon, wilted spinach and roasted red peppers,
lemon pepper vinaigrette

Grilled vegetable and wild mushroom salad with balsamic vinaigrette and parmesan cheese

Beefsteak tomato, Danish blue cheese and red onion, aged balsamic and olive oil

Spinach salad with red onion, cherry tomato, sundried cranberries and goat cheese,
raspberry vinaigrette

Saffron rice, bay shrimp, chorizo, mussels and clams, roast peppers, white wine vinaigrette

California rolls with soy, ginger and wasabi

Gravlax and cherrywood smoked salmon

Mustard crusted "Triple A" New York striploin of beef, port demi

Boneless breast of chicken with roasted red pepper and goat cheese filling, marsala demi

Cilantro crusted salmon with mango cream sauce, pineapple salsa

Roasted Yukon gold potatoes

Fresh seasonal vegetables

Chef's selection of cakes, pastries and pies
served with fruit coulis and whipped cream

Fresh sliced seasonal fruit

Freshly brewed regular and decaffeinated coffee and tea

\$49.00

*Enhance your dessert selection with our
Callebaut chocolate fountain with fresh fruit and marshmallows
add \$5.00 per person*

BAKerview DINNER BUFFET

(MINIMUM 50 GUESTS)

Assorted artisan bread

Tomato confit, cambozola, watercress and sweet red onion, balsamic vinaigrette
Fingerling potato salad, with nicoise olives and French beans, herb vinaigrette
Heart of romaine, herb crostini and Grana Padano, caesar vinaigrette
Fresh spinach leaves, marinated artichoke, onion, grape tomatoes and
double cream brie, citrus vinaigrette
Grilled zucchini, asparagus, peppers and mushrooms with pesto vinaigrette

Cured prosciutto, capicola, salami, and wild game chorizo
California and tuna rolls with soy, wasabi and pickled ginger

Mustard crusted beef tenderloin with port reduction
Saffron scented rice with prawns, scallops, mussels, clams, chorizo, chicken and tomato
Prosciutto wrapped chicken breast with wild mushroom saute and marsala cream sauce
Pan seared salmon with bay shrimp and tomato chutney, lobster bisque
Crab cakes with roasted red pepper aioli and pancetta crisp
Roasted fingerling potatoes
Fresh seasonal vegetables

Local artisan cheese display
Selection of cakes, pastries and pies
White chocolate creme brulee
Callebaut chocolate fountain with fresh fruit and marshmallows

Freshly brewed regular and decaffeinated coffee and tea
\$58.00

GRANDVIEW DINNER BUFFET

(MINIMUM 50 GUESTS)

Assorted artisan breads with herb butter

Grilled asparagus, brocolini, cherry tomato and artichokes with herb vinaigrette
Heirloom yellow tomatoes onion, frisee and goat cheese, basil vinaigrette
Couscous, wild mushroom, roasted red pepper, green onion, roasted garlic vinaigrette
Spinach salad with egg, onion and kalamata olives, balsamic vinaigrette
Organic romaine with baby dill drizzle, shrimp and red onion
Garden greens, double cream brie, candied pecans, fresh pear and nut oil dressing

Smoked Komo Gway oysters
Grand Marnier cured salmon lox
Chilled crab legs, marinated mussels and clams
Morgan's prawn cocktail
Chilled salmon & scallop terrine with lemon aioli
Sliced New York striploin with horse radish cream
Imported and domestic cheese platter

Roast certified Angus beef tenderloin with port demi
Cheese tortellini with basil cream sauce, Grana Padano
Braised beef short ribs with mushroom ragout, port demi
Free run chicken breast wrapped with prosciutto, marsala jus
Yukon mashed potatoes, lobster, pancetta and chives
Gold beets, French beans and assorted baby vegetables

Black and White Dessert Buffet

A selection of white and dark chocolate cakes
Chocolate mousse
Strawberries dipped in chocolate
Assorted cheese cake and brownies made in house
Petit fours

Freshly brewed regular and decaffeinated coffee and tea
\$65.00

FOOD & WINE PACKAGES

PACKAGE A

For cocktail period:

Fresh raw vegetables with dip
Basket of tortilla chips with salsa and guacamole
Domestic and imported cheese tray served with assorted crackers

Fraser Valley dinner buffet

Wine service with dinner:

Gabbiano - Pinot Grigio
Beringer - Cabernet Sauvignon

\$70.00 per person

PACKAGE B

For cocktail period:

Passed hot and cold hors d'oeuvres
(3 pieces per person)

Westcoast dinner buffet

Wine service with dinner:

Nederburg - Sauvignon Blanc
Penfolds Koonunga Hill-Shiraz Cabernet

Callebaut chocolate fountain with fresh fruit and marshmallow

\$82.00 per person

*Minimum of 100 adult guests required for above packages.
Prices subject to taxes and gratuity. Some conditions apply*

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)	\$5.25
Domestic beer (per bottle)	\$5.25
Growers cider	\$5.25
Sleeman Honey Brown	\$5.50
Import beer (per bottle)	\$6.00
Domestic house wine (per bottle)	\$26.00

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
Non-alcoholic beer	\$4.00
Regular and decaffeinated coffee	\$3.00
Assorted teas	\$3.00
Sparkling apple cider	\$12.00

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)	British Columbia	\$26.00
Lindemans Premier Select - Chardonnay	Australia	\$30.00
Ganton & Larsen Prospect - Pinot Grigio	British Columbia	\$34.00
Gabbiano - Pinot Grigio	Italy	\$32.00
Nederburg – Sauvignon Blanc	South Africa	\$32.00

RED WINES

Okanagan Vineyards - VQA Select (House Wine)	British Columbia	\$26.00
J Lohr Seven Oaks- Cabernet Sauvignon	California	\$44.00
Beringer California Collection– Cabernet Sauvignon	California	\$34.00
Lindemans Bin 40 - Merlot	Australia	\$30.00
Penfolds Koonunga Hill- Shiraz Cabernet	Australia	\$38.00
See Ya Later Ranch- Unleashed Pinot Noir	British Columbia	\$39.00
Finca Los Primos- Malbec	Argentina	\$29.00

SPARKLING WINES

Sumac Ridge– Steller's Jay Brut	British Columbia	\$49.00
Mumm Napa– Brut Prestige	California	\$52.00
Henkell– Trocken	Germany	\$34.00

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

A more extensive wine list is available upon request