



Holiday Menu Package 2023

MORGANS RESTAURANT AND WINE BAR

Morgan Creek is pleased to provide the following complimentary services:

- A Beautifully decorated clubhouse, including outdoor lights and lobby tree
- Complimentary parking

Karen Morgan
Director of Food and Beverage
direct: 604-542-5323
kmorgan@morgancreekgolf.com

Kris Jamieson
Restaurant Manager
direct: 604-531-4262 ext 230
kjamieson@morgancreekgolf.com

Prices listed and supply availability are subject to change without notice.
Taxes are not included in the prices listed.

Morgan Creek Golf Course - 3500 Morgan Creek Way, Surrey, BC
morgancreekgolf.com | 604-531-4262 | 2023

Canapes & hors d'oeuvres

RECEPTION

Add the following suggestions to enhance your event

COLD HORS D' OEUVRES

Minimum 2 dozen per selection required - Priced per dozen

Classic Bruschetta on Flatbread	\$30
Prosciutto Wrapped Asparagus	\$34
Prawn Cocktail	\$48
Mango Prawn Roll	\$38
Cheeseball Pops	\$36
Premium Oysters	\$48
Fruit Kebob	\$42
Caprese Skewers	\$32
Poke Cups	\$48
Antipasto Skewers	\$38

HOT HORS D' OEUVRES

Minimum 2 dozen per selection required - Priced per dozen

Chicken Wings	\$30
Cranberry Brie Phyllo Cups	\$30
Beef sliders, bacon jam, tomato, brioche bun	\$62
Vegetarian spring rolls with sweet chili plum sauce	\$36
Mushroom Vol au vent, puff pastry, caramelized onion, fontina	\$36

PLATTERS

Minimum platter orders 10 people for each selection required

Charcuterie platter, cured meats, cheeses, crackers, olives	\$11 per person
Artichoke dip	\$8 per person
Crudit� with dip	\$6 per person
Sliced fresh fruit platter	\$6 per person
Finger sandwiches with assorted fillings	\$9 per person

DESSERTS

Assorted dessert platter	\$9 per person
Festive Cookies (minimum order 2 dozen)	\$26 per dozen

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Three Course Plated Menu

Minimum of 10 guests

Please select the same one starter and one dessert for ALL guests

Guests may choose their entrée on the night of the event

The entrée price below includes your bread, starter, dessert and coffee/tea (per person)

Dietary needs will always be accommodated

Assorted rolls and butter

STARTER

Please choose **ONE** starter for all the guests

Caesar salad, romaine heart, bacon crumble, Grana Padano crisps, brioche croutons, anchovy

Harvest greens, apples, dried cranberries, roasted squash goat cheese, crispy farro, pumpkin seeds, orange balsamic vinaigrette

Beet salad, arugula, gem tomato, shaved fennel, spiced pecan, blood orange vinaigrette

ENTREE

Please choose a maximum of **THREE** entrees from the list below

Butternut squash ravioli, brown butter cream, sage roasted squash, spiced pecan \$47

The entrees listed below served with mashed potatoes and market vegetables

Chicken Supreme pan seared, wild mushroom demi \$56

Whiskey Maple Salmon, marinated whiskey soy, mango papaya salsa \$57

Beef Short Rib, red wine braised, pearl onion demi, cashew praline \$58

Grilled Tenderloin Steak 6oz, port demi \$68

DESSERT

Please choose **ONE** dessert for all the guests

Egg Nog Crème Brulé

Salted Caramel Cheesecake, pecan praline

Flourless Chocolate Cake, passionfruit buttercream, mango coulis, citrus jelly, toasted coconut

Apple Cake, espresso caramel, vanilla gelato

The meal is finished off with
freshly brewed regular and decaffeinated coffee and tea

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Wine List

WHITE AND ROSÈ

Jackson Triggs, Sauvignon Blanc VQA	British Columbia	\$30
Josh, Pinot Grigio	California	\$43
Burrowing Owl, Chardonnay	British Columbia	\$43
Quails Gate, Pinot Gris	British Columbia	\$43
Quails Gate, Rose	British Columbia	\$41

RED

Jackson Triggs, Cabernet Sauvignon VQA	British Columbia	\$32
Josh, Cabernet Sauvignon	California	\$56
Decero, Cabernet Sauvignon	Argentina	\$46
Burrowing Owl, Merlot	British Columbia	\$45
Burrowing Owl, Syrah	British Columbia	\$56
Burrowing Owl, Meritage	British Columbia	\$69

SPARKLING / CHAMPAGNE

Ruffino Prosecco	Italy	\$42
Moët & Chandon Champagne Brut	France	\$130

A more extensive wine list is available upon request

Planning Checklist

Please email the following completed pages to your event contact at Morgan Creek

NAME OF EVENT: _____

EVENT DATE: _____

ORGANIZERS NAME: _____

ON-SITE CONTACT : _____

(Who will be here on the night of the event)

RESTAURANT SECTION: _____

(Area/section of the restaurant reserved for your group (Left Side, Right Side, Lounge))

ITINERARY

APPROXIMATE NUMBER OF GUESTS: _____

ORGANIZERS ARRIVAL TIME: _____

GUESTS ARRIVAL TIME: _____

DINNER START TIME: _____

EVENT END TIME: _____

Planning checklist

Please email the following completed pages to your event contact at Morgan Creek

FOOD AND BEVERAGE APPETIZERS

Do you plan to offer your guests any appetizers, prior to dinner? If so, please refer to the Christmas menu for your options. We suggest that you allocate approximately 3-4 pieces per person, per hour, for a total of _____ dozen

Please choose from the Hot and Cold Hors d'oeuvres or the reception enhancements:

PLATED DINNER

STARTER: _____

ENTREE: (a) _____

(b) _____

(c) _____

DESSERT: _____

Planning checklist

Please email the following completed pages to your event contact at Morgan Creek

BEVERAGE SERVICE

1. Will you be paying for the beverages for your guests, or will guests pay for their own drinks? _____
2. Are there any restrictions on what the guests may order? _____

3. Do you wish to offer drink tickets? In this case, you will decide in advance, how many drink tickets you wish to offer each guest, and what the drink tickets may be redeemed for. Our event coordinators would be happy to discuss your options with you.

4. Are you hosting wine with dinner? Morgan Creek staff will pour the wine during dinner service for your guests. Indicate your choice of one red and one white wine:

RED: _____

WHITE: _____

ADDITIONAL INFORMATION

Please consider the following when planning your event:

→ DO YOUR GUESTS HAVE A SAFE RIDE HOME?