

**UNIVERSITY GOLF CLUB'S**  
**2019 PLATE SERVED FESTIVE MENUS**

**\*\*\* SPECIAL PRIX FIXE PLATE SERVED TURKEY MEAL - \$49 PER PERSON\*\*\***  
*(no substitutions for this menu other than special dietary requirements)*

Basket of Fresh Rolls and Butter for Each Table  
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Roasted Brussel Sprouts, Arugula, Crispy Capers, House Made Croutons, Parmesan and Citrus Vinaigrette  
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Roasted Turkey Breast, Dark Meat, Sage Stuffing, Natural Gravy and Orange Cranberry Compote  
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Warm Apple Tart with Vanilla Bean Gelato  
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Coffee –Tea

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*Customize your Plate Served Menu: (minimum 3 courses, including entrée and coffee/tea are required)*

Complete the Following Steps to Customize your Menu:

- 1) Select one item from each course you wish served ie: soup, salad, entrée, dessert
- 2) Add up the total price of the items selected and add in \$3.25/person for Coffee/Tea
- 3) Add 18% Gratuity (service charge) to the total of the items selected
- 4) Add GST to the total, including Gratuity (service charge)

Please note:

If you wish to offer your guests a choice of entrée (max 2 choices plus a vegetarian option)

Please contact our Event Coordinator for details.

Place cards and/or Entrée ID cards must be prepared for each guest

**As a Holiday Special UGC is waiving \$3/person additional charge for choice of entrée**

Please advise us of specific allergy and vegetarian requirements etc. at least one week prior to your event

All plate served meals come with a Basket of Fresh Rolls and Butter for each table

**SALADS**

Roasted Brussel Sprouts, Arugula, Crispy Capers, House Made Croutons, Parmesan and Citrus Vinaigrette - \$9

Baby Spinach, Bacon, Grape Tomato, Roasted Wild Mushrooms and Blue Cheese Dressing - \$9

Butter Lettuce, Pacific Shrimp, Mango, Chive and Light Creamy Vinaigrette - \$9

**SOUPS**

Roasted Butternut Squash with Blue Cheese House Made Croutons - \$9

Cream of Three Mushrooms with Truffle Oil Drizzle - \$9

Carrot and Ginger with Crème Fraiche and Chives - \$9

**ENTRÉES**

*(Entrée (except Risotto) Served with Chef's Choice Winter Vegetables and Potatoes)*

7oz Seared Beef Tenderloin (medium rare) with Green Peppercorn-Brandy-Demi Cream - \$38

Salmon Wellington with Tarragon White Wine Cream Sauce - \$31

Roasted Breast of Chicken Stuffed with Goat Cheese and Chives Served with Portobello Mushroom Cream Demi - \$29

Roasted Turkey Breast, Dark Meat, Sage Stuffing, Natural Gravy and Orange Cranberry Compote - \$29

Truffle Scented Chanterelle Mushroom Risotto - \$26

**DESSERTS**

Self-Serve Sweets Table with a Selection of Cakes, Pumpkin Pie and Mini Cupcakes (1.5 pieces per person) - \$10.50

Belgian Chocolate Lava Cake - \$8

Caramel Bomb with Dark and White Chocolate Ganache - \$8

Eggnog Cheesecake with Ginger Crust and Cinnamon Crème Anglaise - \$8

Coffee –Tea - \$3.25

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Prices are Subject to 18% Gratuity (service charge) and GST

## **2019 RECEPTION ADDITIONS**

'Great Add On Items for any Meal'

### **SIGNATURE HOUSE MADE CANAPÉS**

'A Fabulous Pre-Lunch or Dinner Addition to any Event' Passed from Trays to your Guests as an Appetizer

\$37 per dozen / (minimum order 2 dozen per selection)

or

\$5.95 per person (2 pieces per person) (select 2 kinds)

### **HOT CANAPÉS**

Chili-Lime Prawn and Mango Skewers (Gluten Free)

Chicken Skewers with Satay Dip (Gluten Free)

Portobello and Shiitake Mushroom Vol au Vents

Double Smoked Bacon Wrapped Scallops (Gluten Free)

Mushroom, Leek and Goat Cheese Tartlet

### **COLD CANAPÉS SERVED ON A HOUSE MADE CROSTINI (GLUTEN FREE RICE CRACKERS ON REQUEST)**

Smoked Salmon Mousse, Cucumber and Tobiko

Pacific Shrimp, Mango and Fresh Dill

Prosciutto, Roasted Roma Tomatoes and Shaved Parmesan with Olive Oil Drizzle

Seared Beef Tenderloin, Dijon, Fresh Horseradish and Roasted Roma Tomato

Goat Cheese, Caramelized Onion and Balsamic Reduction

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### **VEGETARIAN ENTRÉE OPTIONS (substitute for an entrée on any buffet @ no charge)**

**(Add a vegetarian entrée to any buffet for \$6/person)**

- Mushroom Ravioli with Truffle Scented Light Cream Sauce, Garden Peas and Artichokes
  - Lasagna with Roasted Vegetables, Béchamel, Fresh Basil and Rose Sauce
- Lentil and Vegetable Curry with Cardamom Scented Basmati Rice (Vegan & Gluten Free)
  - Penne Rigate, Blistered Grape Tomatoes, Basil, Grilled Peppers, Extra Virgin Olive Oil and Parmesan Cream Sauce

### **GLUTEN FREE PROTEIN ENTRÉE OPTIONS**

**(substitute for an entrée on any buffet \$2/person upcharge may apply)**

**(Add a gluten free chicken or salmon entrée to any buffet for \$8/person or steak for \$9/person)**

- Butter Chicken, Tomato Sauce, Cream, Ginger, Garlic, Fenugreek and Spices
  - Grilled Salmon with Balsamic Glaze and Heirloom Tomato Relish
- Grilled Flank Steak (medium rare) with Chimichurri and Roasted Tomato Relish

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### **GLUTEN FREE SWEET OPTION (great addition to any buffet)**

Brownies \$33 per dozen

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**2019 SNOWFLAKE LUNCHEON BUFFET**  
***\$41 per person / minimum 40 people***

Basket of Fresh Rolls and Butter on the Buffet

Chilled Items

Crudit  Platter with House Made Hummus (Gluten Free & Vegan)

Poached Wild Salmon with Dill and Lemon (Gluten Free)

Choice of Two of the Following Salads:

- Caesar Salad with Fresh Parmesan and House Made Croutons
- Mesclun Greens, Grape Tomatoes, Goat Cheese, Spicy Pecans and Sherry Vinaigrette (Gluten Free)
- Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)
- Baby Spinach, Bacon, Grape Tomatoes, Roasted Wild Mushrooms, House Made Croutons and Blue Cheese Dressing

Hot Items

Roasted Root Vegetables (Gluten Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Mashed Potatoes (Gluten Free) (select one style of potato)  
*(upgrade to House Made Scalloped Potatoes add \$2 per person)*

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat (Gluten Free), Natural Gravy, Sage Stuffing and Orange Cranberry Compote

Penne Rigate, Blistered Grape Tomatoes, Basil, Grilled Peppers, Extra Virgin Olive Oil and Parmesan Cream Sauce

Salmon Wellington with White Wine Tarragon Cream Sauce

Desserts

Seasonal Fresh Fruit (Gluten Free)

Selection of Cakes, Pumpkin Pie and Mini Cupcakes

Coffee or Tea

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**\*\*UPGRADE TO OUR POINSETTIA LUNCH BUFFET ADD \$8 PER PERSON (WITH STRIPLOIN ADD \$9 PER PERSON)\*\***

Upgrade Includes Chocolate Dipped Strawberries (1 per person) with Dessert

Upgrade Includes 4<sup>th</sup> Entr e: (select one from below)

Oven Fired Arctic Char with Orange Rosemary Beurre Blanc (Gluten Free)

Pork Tenderloin with Portobello Mushroom Cream Sauce

Roasted AAA Striploin (medium rare) with Black Peppercorn Sauce

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**PRE LUNCH ADD ONS: GREAT FOR A SNACK BEFORE LUNCH**

Canap  Appetizers passed from trays to guests pre-lunch (2 pieces per person) / \$5.95 per person  
(see 2019 Reception Additions Page for Canap  Selections)

Add: Premium Cheese Board with House Made Crostinis and Flat Bread - \$125 (serves 25)

Upgrade Option Add \$2 per person: Substitute in a Smoked Salmon Platter (Gluten Free) with Red Onion, Capers and House Made Crostinis for Poached Salmon with Dill and Lemon

**FOR ALTERNATE GLUTEN FREE AND/OR VEGETARIAN ENTR E SELECTIONS SEE 2019 RECEPTION ADDITIONS PAGE**

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## **2019 CHEF'S SIGNATURE WINTERTIME DINNER BUFFET**

***\$78 per person / minimum 40 people***

***\$82 per person / minimum 40 people (includes 1 glass Prosecco per person pre-dinner)***

Chef's Choice Pre-Dinner House Made Cold & Hot Canapés served to your guests (2 pieces per person)

Basket of Fresh Rolls and Butter on the Buffet

### Chilled Items

Antipasto Platter: Deli Meats, Marinated Olives, Grilled Vegetables, Marinated Mushrooms, Select Cheese (Gluten Free) served with House Made Crostinis

#### Choice of Three of the Following Salads:

- Caesar Salad with Fresh Parmesan and House Made Croutons
- Mesclun Greens, Grape Tomatoes, Goat Cheese, Spicy Pecans and Sherry Vinaigrette (Gluten Free)
  - Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)
- Roasted Brussel Sprouts, Arugula, Crispy Capers, House Made Croutons, Parmesan and Citrus Vinaigrette
  - Baby Spinach, Bacon, Grape Tomatoes, Roasted Wild Mushrooms, House Made Croutons and Blue Cheese Dressing

### Seafood Items

Marinated West Coast Mussels with Cilantro Vinaigrette (Gluten Free)

Roasted Scallops and Prawns with House Cocktail Sauce (Gluten Free)

### Hot Items & Entrées:

House Made Scalloped Potatoes, Creamy Mashed Potatoes or Roasted Baby Potatoes (Gluten Free)  
*(select one style of potato please)*

Roasted Root Vegetables (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat (Gluten Free), Natural Gravy, Sage Stuffing and Orange Cranberry Compote

- Salmon Wellington with White Wine Tarragon Cream Sauce
- Roasted Pork Tenderloin with Portobello Mushroom Cream Sauce
  - Truffle Scented Chanterelle Mushroom Risotto
- Roasted AAA Striploin (medium rare) with Black Peppercorn Sauce

### Desserts

Premium Cheese Board with Crostinis and Flat Bread (Gluten Free Rice Crackers available on request)

Seasonal Fresh Fruit (Gluten Free)

Chocolate Dipped Strawberries (1 per person)

Selection of Cakes, Pumpkin Pie and Mini Cupcakes

Coffee – Tea

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**2019 SLEIGH BELL DINNER BUFFET**  
***\$55 per person / minimum 40 people***

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Poached Wild Salmon with Dill and Lemon (Gluten Free)

Roasted Garlic Prawns (Gluten Free)

Choice of Two of the Following Salads:

- Caesar Salad with Fresh Parmesan and House Made Croutons
- Mesclun Greens, Grape Tomatoes, Goat Cheese, Spicy Pecans and Sherry Vinaigrette (Gluten Free)
  - Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)
- Roasted Brussel Sprouts, Arugula, Crispy Capers, House Made Croutons, Parmesan and Citrus Vinaigrette
  - Baby Spinach, Bacon, Grape Tomatoes, Roasted Wild Mushrooms, House Made Croutons and Blue Cheese Dressing

Hot Items

Roasted Root Vegetables (Gluten Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Mashed Potatoes (Gluten Free) (select one style of potato please)  
*(upgrade to House Made Scalloped Potatoes add \$2 per person)*

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat (Gluten Free), Natural Gravy, Sage Stuffing and Orange Cranberry Compote

Mushroom Ravioli with Truffle Scented White Wine Cream Sauce, Artichokes,  
Garden Peas and Fresh Parmesan

Salmon Wellington with White Wine Tarragon Cream Sauce

Desserts

Premium Cheese Board with Crostinis and Flat Bread (Gluten Free Rice Crackers available on request)

Seasonal Fresh Fruit (Gluten Free)

Selection of Cakes, Pumpkin Pie and Mini Cupcakes

Coffee – Tea

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**\*\*UPGRADE TO OUR EVERGREEN DINNER BUFFET ADD \$8 PER PERSON (WITH AAA STRIPLOIN ADD \$9 PER PERSON)\*\***

Upgrade Includes Chocolate Dipped Strawberries (1 per person) with Dessert

Upgrade Includes 4<sup>th</sup> Entrée: (select one from below)

Oven Fired Arctic Char with Orange Rosemary Beurre Blanc (Gluten Free)

Pork Tenderloin with Portobello Mushroom Cream Sauce

Roasted AAA Striploin (medium rare) with Black Peppercorn Sauce

**GLUTEN FREE SWEET OPTION (great addition to any buffet)**

Brownies \$33 per dozen

**PRE DINNER ADD ON: GREAT FOR COCKTAIL HOUR**

Canapé Appetizers passed from trays to guests pre-dinner (2 pieces per person) / \$5.95 per person  
(see 2019 Reception Additions Page for Canapé Selections)

Add: Crudité Platter with House Made Hummus - \$85 (serves 25) (Gluten Free & Vegan)

Upgrade Option Add \$2 per person: Substitute in a Smoked Salmon Platter (Gluten Free) with Red Onion,  
Capers and House Made Crostinis for Poached Salmon with Dill and Lemon

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**FOR ALTERNATE GLUTEN FREE AND/OR VEGETARIAN ENTRÉE SELECTIONS SEE 2019 RECEPTION ADDITIONS PAGE**

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### **BC Red Wines**

Red Rooster Merlot	32
Wayne Gretzky Okanagan Cabernet Syrah	33
Harper's Trail Cabernet Franc	35
Sandhill Cabernet Merlot	40
Stoneboat Pinot House Pinot Noir	43
Burrowing Owl Merlot	60
Burrowing Owl Syrah	60
Time Meritage	60
Culmina Family Estate Hypothesis ( <i>while quantities last</i> )	85

### **Import Red Wines**

Lotengo Bodega Norton Malbec, Argentina	32
Castillo de Almansa Reserva, Spain	32
Gran Passione Rosso, Veneto Italy	33
Château de Courteillac Bordeaux, France	34
Killka Malbec, Argentina	38
Kingston Estate Shiraz, Australia	38
Angus The Bull Cabernet Sauvignon, Australia	41
Renwood Zinfandel, California USA	44
Bread & Butter Pinot Noir, Napa Valley California USA	48
Conundrum Red by Wagner Family of Wines, California USA	52
Tuli Sonoma County Pinot Noir, California USA	55
Quilt Napa Valley Cabernet Sauvignon, California USA	95
Caymus Vineyards Cabernet Sauvignon, California USA	170

### **BC White & Rose Wines**

Red Rooster Pinot Blanc	32
Quails Gate Rose	32
Evolve Riesling	32
Wayne Gretzky Okanagan Pinot Grigio	33
Fitzpatrick Runabout White	34
Red Rooster Gewürztraminer	35
Township 7 Sauvignon Blanc	36
Sandhill Pinot Gris	38
Bench 1775 Sauvignon Blanc ( <i>while quantities last</i> )	40
Burrowing Owl Pinot Gris	40
Culmina Family Estate Unicus (Gruener Veltliner) ( <i>while quantities last</i> )	54

### **Import White & Rose Wines**

Pamplune Rose, France	32
Giorgio & Gianni Delle Venezie Pinot Grigio, Italy	32
Nugan Estate Third Generation Chardonnay, Australia	32
Pine Ridge Chenin Blanc Viognier, Napa Valley California USA	35
Babich Marlborough Sauvignon Blanc, New Zealand	41
Conundrum White by Wagner Family of Wines, California USA	45
Bread & Butter Chardonnay, Napa Valley California USA	48

### **Sparkling Wines & Champagne**

Martinelli's Sparkling Apple Juice (no-alcohol)	15
Stoneboat Bubble Boat Brut, BC	33
Evolve Pink Effervescence, BC	34
Ogio Prosecco, Veneto, Italy	34
Veuve Clicquot Brut Champagne, France	120

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Prices are Subject to 18% Gratuity (service charge/host bars only) and GST / 10% PLT on Liquor Only  
All Wines are Subject to Availability. Prices and Product Subject to Change without Notice.

## 2019 STANDARD BAR

### **\*Spirits and Alcohol Beverages\***

Hi Balls (1oz) ( <i>Vodka, Rum, Gin or Rye served with a soft drink or juice mixer</i> )	6.09
Crown Royal (1oz)	6.52
El Jimador Tequila (1oz)	6.52
Glenfiddich 12yr Old Scotch (1oz)	9.56
Ciders ( <i>Lonetree &amp; Strongbow</i> )	6.52
Pyur Vodka Soda ( <i>Raspberry &amp; Lime</i> )	6.52
Beer	6.52
<i>(Red Truck Lager, IPA and Ale, Driftwood Fat Tug, Kokanee, Heineken Stella Artois, Whistler Gluten Free Forager &amp; Corona)</i>	

### **\*Wines by the Glass (5oz)\***

Warm & Fuzzy Spiced Apple Cider (contains alcohol)	6.96
Red Rooster Pinot Blanc, VQA BC	6.96
Red Rooster Merlot, VQA BC	6.96
Quail's Gate Rose, VQA BC	6.96
Sandhill Pinot Gris, VQA BC	7.83
Killka Malbec, Argentina	7.83
Babich Marlborough Sauvignon Blanc, New Zealand	8.70
Angus The Bull Cabernet Sauvignon, Australia	8.70

### **\*No Alcohol Beverages\***

Soft Drinks	3.00
Fruit Juice	4.00
Perrier Mineral Water (500 ml)	3.52
Becks Non-Alcohol Beer	4.76

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### **\*Self-Serve Beverages (each serves approx 50 glasses)\***

**(\*\* Self-Serve beverages that must be preordered, no refills the day of events)**

Spiced Rum & Eggnog (Contains Alcohol) - \$130

Peppermint Schnapps & Spiced Rum & Eggnog (Contains Alcohol) - \$130

**\*\*Warm & Fuzzy Spiced Apple Cider (Contains Alcohol) - \$150**

**\*\*Warm Sweet & Spicy Mulled Wine (Contains Alcohol) - \$150**

**\*\*Hot Spiced Apple Juice Scented with Cloves, Allspice, Cinnamon, Sugar & Lemon (No-Alcohol) - \$95**

Cranberry Sparkle Punch with Cranberry Juice with Ginger ale (No-Alcohol) - \$95

Cranberry Lemonade Punch with Cranberry Juice & Lemonade (No-Alcohol) - \$95

Fruit Punch with Cranberry Juice, Orange Juice, Pineapple Juice and Ginger-ale (No Alcohol) - \$95

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All Wines are Subject to Availability. Prices and Product Subject to Change without Notice