



# *Fort Langley Golf Course*

## *Elegant Events* *in a beautiful country setting*



*E-mail: [events@fortlangleygolf.com](mailto:events@fortlangleygolf.com)  
[www.fortlangleygolf.com](http://www.fortlangleygolf.com)  
604-888-5911*

*9782 Mc Kinnon Crescent  
Fort Langley, BC*

## *2011 Banquet Services*



# Table of Contents

<i>Introduction to the Fort Langley Golf Course.....</i>	<i>Page 1</i>
<i>Banquet Terms and Conditions.....</i>	<i>Page 2</i>
<i>Banquet Facilities.....</i>	<i>Page 3</i>
<i>Breakfast.....</i>	<i>Page 4</i>
<i>Served Meals.....</i>	<i>Page 5</i>
<i>Cocktail Receptions.....</i>	<i>Page 6</i>
<i>Buffets</i>	
▪ <i>Light Choices.....</i>	<i>Page 7</i>
▪ <i>Gala Events.....</i>	<i>Page 8</i>
▪ <i>Gala Event Entrée selections.....</i>	<i>Page 9</i>
▪ <i>Gala Event Premium.....</i>	<i>Page 10</i>
▪ <i>Wedding Bells .....</i>	<i>Page 11</i>
▪ <i>Christmas Fireside Buffet.....</i>	<i>Page 12</i>
<i>Wine List .....</i>	<i>Page 13</i>
<i>Beverages.....</i>	<i>Page 14</i>



# Welcome to Fort Langley Golf Course

*N*estled on the banks of the Fraser and Salmon rivers, Fort Langley Golf Course is a hidden gem in a country setting. Championship golf can be played from our blue tees measuring 6400 yards. With tight tree lined fairways, numerous sand bunkers, ponds, and smooth undulating greens, every club in your bag will be tested.

*O*ur signature hole, #16, is a daunting test of accurate shot making. A drive of 240 yards is required to a tight landing area. From there a precise mid - long iron shot will set up your approach. An elevated green awaits a well struck short iron, which will give you an excellent birdie chance. Warning! Do not leave the approach short, as the possibility of your ball rolling back down the steep incline is possible.

*O*nce you have made your last putt, our beautiful southern style clubhouse beckons. The Derby Links Restaurant, open 7 days a week for breakfast, lunch, or dinner seats 75 comfortably in a warm, inviting setting complete with fireplace and large screen television. Perched directly behind the 18<sup>th</sup> green, our patio accommodates 85 people and provides wonderful site lines of the 1<sup>st</sup> tee and the closing hole.

*F*ort Langley Golf Course also offers banquet facilities for up to 250 guests year-round. Whether you are stopping in for a cold beverage and snack after the round, sitting down to a banquet dinner, or enjoying a great meal from our extensive menu, our Executive Chef and superb staff, will make your day a memorable one.

*W*e would like to thank you for considering *The Fort Langley Golf Course* for your event. Our goal is to make certain your event is successful, and enjoyed by all your guests.

Loc Huynh  
General Manager



## Banquet Terms & Conditions

- ❖ *If attendance at a function increases or decreases, Fort Langley Golf Course reserves the right to move groups to a more suitable room. If this occurs, you will be advised upon your final confirmation.*
- ❖ *Fort Langley Golf Course reserves the right to inspect and monitor all functions.*
- ❖ *In compliance with health regulations, no food or any type of beverages will be permitted to be brought in or taken out of the club, with the exception of Wedding or Specialty Cakes; at which time a Service Charge of **\$2.75** per guest will be applied for serving.*
- ❖ *All guests are permitted in designated function areas only. Children must remain under adult supervision. As we are an active playing golf course, no admittance on the course will be allowed.*
- ❖ *Any damage to the premises or property will be the responsibility of the client and replacement or repair charges will be applied.*
- ❖ *Fort Langley Golf Course must be consulted prior to the setting up of any displays, etc. The use of nails, staples, glue, or any like materials is not permitted on any walls, doors, or ceilings of any banquet areas. **Candles permitted as long as they do not have an open flame.***
- ❖ *Fort Langley Golf Course does not allow any kind of confetti on the premises.*
- ❖ *Fort Langley Golf Course assumes no responsibility for any loss and/or damages to goods, property and/or equipment brought into the facility by hosts and/or guests.*
- ❖ ***A \$1000.00 Deposit is required to confirm all functions** Deposit is non-refundable in the event of cancellation. Deposit will be applied to the final invoice.*
- ❖ *All banquet rooms are subject to a minimum service charge on food & beverage before tax & gratuity from May 1<sup>st</sup> to September 30<sup>th</sup>. (Please see page 3)*
- ❖ ***A menu selection and agenda is required one month prior to the function, at which time the host agrees to pay 50% of the estimated cost with the balance due by the end of the next business day following the function.** All prices are subject to change, but are guaranteed for 60 days prior to the function.*
- ❖ ***A guaranteed number of guests are required 14 days prior to the function to confirm your billing total.** If the guaranteed number is not received, F.L.G.C. will bill for the last quote from you, or the number in attendance; whichever is greater.*
- ❖ ***A one hundred dollar (\$100.00) labour charge will apply to any room changes within 24 hours.***
- ❖ *A SOCAN FEE (Society of Composers, Authors, & Music Publishers of Canada) will be applied to all applicable functions - \$29.56 without dancing & \$59.17 with dancing.*
- ❖ *All quoted food and beverage prices are subject to HST and 15% gratuity.*



# Banquet Facilities

## The Thompson Room

Seating for a maximum of 100 guests

Portable Bar

(Size 40 feet x 41 feet)

**\$375.00**

## The Douglas Room

Seating for a maximum 50 guests:

Portable Bar

Fireplace

(Size 32 feet x 41 feet)

**\$275.00**

## The MacKenzie Room

Seating for a maximum 50 guests:

Built-In Bar Facilities

(Size 32 feet x 41 feet)

**\$250.00**

### MacKenzie and Douglas Rooms may be combined

To accommodate a maximum of **115 guests** (Size 64 feet x 41 feet).....**\$475.00**

### Thompson and Douglas Rooms may be combined

To accommodate a maximum of **175 guests** (Size 72 feet x 41feet)..... **\$600.00**

### Thompson, Douglas, and MacKenzie Rooms may be combined

To accommodate maximum of **250 guests** (Size 104 feet x 41 feet)..... **\$900.00**

*\*All room rentals include full set-up/clean-up & appropriate staffing for your function\**

*(All room rentals will be subject to a minimum food & beverage charge from May 1<sup>st</sup> to September 30<sup>th</sup>)*

*Thompson, Douglas & MacKenzie combined - \$6000.00*

*Thompson & Douglas combined - \$4500.00*

*MacKenzie & Douglas combined - \$3500.00*

## Accessories Price List

Screens .....**\$25.00 each**  
 Flipcharts with stand and pens..... **\$25.00 each**  
 White Board with Stand..... **\$20.00 each**  
 Stage (4x8)..... **\$37.50 each**  
 Wedding Ceremonies Available..... **\$7.00 PP**

## Other Services Available

DJ Service..... **Per Request**  
 Seat Covers ..... **Per Request**  
 Floor Length tablecloth..... **Per Request**  
 Wedding Cake Service..... **Per Request**  
 Decoration Service..... **Per Request**  
 Flowers Service ..... **Per Request**  
 Justice of Peace Service ..... **Per Request**

### Complimentary High Speed Internet Available

*(All prices quoted are subject to HST)*



*Thank you for considering Fort Langley Golf Course for your catering needs.  
We have provided these menus for you, merely as our suggestions.  
If these items do not meet your needs, a representative of our catering staff will  
be happy to meet with you, and discuss a menu plan of your choice.*

## *Breakfast*

### *Continental Breakfast*

*A variety of chilled juices  
Seasonal fresh fruit platter  
Assorted muffins, Danish, breakfast loaves and croissants  
Ample preserves and whipped butter  
Freshly brewed coffee and tea*

**\$10.99 per person**

### *Derby Deluxe Buffet Breakfast*

*(Minimum of 30 guests)*

*A variety of chilled juices,  
Seasonal Fresh Fruit Salad  
Traditional Scrambled Eggs  
From the oven Bacon rashers, sausages and ham steaks  
Country style hash brown potatoes with caramelized onions  
Assorted Muffins & Danish & Mini croissants  
(Served with ample preserves, and whipped butter)  
Fresh brewed coffee and tea*

**\$17.99 per person**

*Assorted Yogurts & low fat cottage cheese ~ **add \$2.99 per person**  
Waffles with strawberry compote' ~ **add \$3.99 per person**  
Delicious Eggs Benedict ~ **add \$2.99 per person***

### *Baked Goods by the Dozen*

*A variety of fresh and delicious muffins, Danish, Croissants and breakfast scones  
With whipped butter and preserves*

**\$21.99 per dozen**

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# Served Meals

## Appetizers (minimum 12 guests per item)

- Garden Green Salad** - A seasonal greens & iceberg lettuce blend with an array of crisp vegetable garnish, served in a cucumber bowl with your choice of dressing, **\$5.99**
- Spicy Satay Peanut Chicken** - A delicious blend chillies and peanut infused sauce, served over jasmine scented rice garnished with a pineapple relish **\$7.99**
- Chilled Prawns & Melon Brochette** - Tender tiger prawns tossed in citrus, garlic herb butter, skewered with sweet melon balls. Served with seasonal greens and our house ginger lime vinaigrette **\$9.99**
- Panko Crusted Shrimp & Chive Fritter** - Cold water shrimp, tender chives and Jack cheese seasoned with a hint of ancho chilli. Served with seasonal greens and our house apple cider vinaigrette **\$9.99**

## Lunch (minimum 12 guests)

- Ham & Cheese Croissant** - Tender slices of Black Forest Ham & Swiss cheese inside a buttery croissant, then oven baked to perfection. Served with garden salad and our honey & dill dressing..... **\$11.99**
- Chicken Parmigano** - A tender chicken breast baked in our marinara sauce and Mozzarella and parmesan cheese with. Served with rice pilaf & seasonal vegetables..... **\$12.99**
- Chicken Vol-au-Vent** - Juicy sliced chicken breast with mushrooms & greens in a fresh basil and white wine cream sauce. Served in a flaky puff pastry shell with crushed potato & seasonal vegetables..... **\$13.99**
- Seared Salmon** - Juicy fillet of west coast Salmon; with tomato caper relish - Served with rice pilaf & seasonal vegetables **\$14.99**

## Served Dinners (minimum 12 guests per item)

### Camembert Cheese Stuffed Chicken

Tender chicken breast stuffed with Camembert cheese, Sun Dried Cranberries and Apricots. Finished with Balsamic Jus' served with Roasted potato's

**\$19.99 per person**

### Stuffed Loin of Pork

Oven roasted Pork Loin stuffed with Pear, Raisin and Walnut's finished with grainy mustard Calvados cream sauce

**\$22.99 per person**

### Roasted Prime Rib Au Jus

Tender "AAA" beef traditionally served with Yorkshire pudding and au jus

**\$29.99 per person**

### Tutto Mare (Seafood Plate)

A blend of Scallops, Prawns, Calamari, Mussels, clams. Tossed with capers and green onions; in your choice of Napolitan or Cream sauce

**\$29.99 per person**

### Basil Rubbed Lamb Sirloin

Tender Lamb Sirloin finished with a tomato infused lamb demi glace served with roast Yukon potatoes

**\$29.99 per person**

### Peppercorn New York Steak

Our Triple A Grain Fed strip loin, char broiled to your liking and finished with a Madagascar Peppercorn Jus'

**\$29.99 per person**

All entrees are served with dinner rolls, garden fresh salad, and seasonal vegetables  
Tea or Coffee

## Dessert

New York Cheesecake **\$5.99**

Tiramisu **\$5.99**



# Cocktail Receptions

*(We recommend a serving of 4-6 pieces per person for the cocktail hour)*

## *Hors D'oeuvres Selections*

### Regular Canapés & Hors D'oeuvres

#### Canapés

*Assorted Canapés on Toasted Baguettes  
(Tuscan Ham, Pulled pesto Chicken, Grilled Vegetables)*

*Shrimp Canapés*

*Prosciutto & Gorgonzola*

*Smoked Salmon Rounds*

#### Hors D'oeuvres

*Vietnamese Spring Rolls*

*Roma Tomato Bruschetta*

*Ginger & Herb Chicken Skewer*

*Italian Meatball Skewer*

*Crabmeat & Leek Stuffed Mushroom Caps*

*Chef's Choice*

**\$21.99 per dozen**

### Deluxe Canapés & Hors D'oeuvres

*Asparagus & Prosciutto Spear*

*Shrimp Salad Cucumber bowl*

*Ice Shrimp & Alaska King Crab Stuffed Puff Pastry*

*Sautéed Black Tiger Prawns Brochette*

*Vegetarian Samosa with Mint Yogurt Chutney*

*Bacon Wrapped Atlantic Scallops*

**\$24.99 per dozen**

#### Prawn Tower

**\$15.99 per person**

*(Minimum 30 guests)*



*Butler Services available upon  
request for an additional fee*

## *Decorated Platters & Mirrors*

### Cheese Board

*Assorted Domestic & Imported Cheeses; Served with  
a variety of Crackers, Breads & Fresh Fruit.*

**\$150.00 - Serves 30**

**\$225.00 Serves 50**

### Fresh Fruit Tray

*An arrangement of juicy seasonal Fruits & Berries  
full of colour & flavour*

**\$95.00 - Serves 30**

### Finger Sandwiches

*A variety of fillings on assorted breads  
(approx. four pieces per guest)*

**\$7.95 per person**

### Antipasto Platter

*A delicious combination of fresh vegetables, pickled  
items, olives, freshly prepared Antipasto, and a  
variety of crackers & baguettes.*

**\$7.99 per person**

### Cold Cut & Deli Platter

*A great selection of smoked and cured meats, with  
rolls and an assortment of relish, mustards &  
condiments*

**\$175.00 - Serves 30**

### Fresh Vegetable Crudités with Dip

*Seasonal vegetables*

*With Creamy Cucumber dip*

**\$75.00 - Serves 30**

### Seafood Mirror

*Poached & decorated Salmon medallions*

*Sliced smoked Pacific Salmon, Indian Candy*

*Chilled Shrimp, Prawns and Mussels*

*Decoratively placed and served*

**\$10.99 per person**

### Sweet Squares

*Assorted baked squares and brownies to satisfy  
everyone's sweet tooth*

**\$125.00 - Serves 30 ppl**

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# *Light Choices*

## *Gourmet Soup & Sandwich Buffet*

*(Minimum 30 guests, Approx. four per guest)*

*Assorted Sandwich's served on a variety of breads and flour tortillas, choice of four of the following:*

*Roast Turkey with Sun Dried Cranberry Mayo  
Honey Smoked Ham & Swiss  
Thai Marinated Chicken with Sesame Soy  
Dressing*

*Tuna, Chicken or Egg Salad  
Roast Beef & Cheddar  
Grilled Seasonal Vegetables  
Turkey Bacon BLT with Avocado*

### ***Served with:***

*Seasonal Fresh Fruit Salad  
Crisp Garden Green Salad and Dressings  
Chef's Soup of the Day  
Assorted Condiments, Pickles & relishes  
Fresh brewed coffee and tea  
**\$18.99 per person***

### ***Sir John A. MacDonald Buffet***

*(Minimum 30 guests)*

*Assorted Rolls and Artisan Bread with butter  
Greenhouse Garden Salad with a variety of house dressings  
Fresh Vegetable Crudites with Creamy Herb Dip  
Traditional Caesar Salad  
Nugget Potato Salad  
Marinated & Grilled Vegetable Platter  
Assorted Relish Platter  
Wild Rice Pilaf  
Yukon Gold Roasted Nugget Potato  
Seasonal Vegetables*

*Chef's Choice Dessert Buffet  
Fresh brewed coffee & tea*

**\$26.99 per person - Lunch      \$28.99 per person - Dinner (after 2PM)**

### ***Entrée Selections:***

*Your choice of two (2) Hot Entrées*

*Beef or Vegetarian Lasagne    Spinach & Ricotta Manicotti    Carnaccia Farfelle Pasta  
Filet de Sole Meuniere      Chicken Parmesan              Beef Stroganoff  
Ham with Maple Orange Coulis    Roast Pork in Cider Cream Sauce  
Chicken Breast with Mango & Ginger  
Chicken Breast with Sun Dried Tomato Fresh Oregano Sauce  
Wild Mushroom Medallions with Rose Sauce & Shaved Parmesan*

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# *Gala Events*

## *The Golden Ears Buffet*

*(Minimum 30 Guests)*

*Warm Assorted Rolls & Artisan Breads with Butter  
Baby Greenhouse Greens with House Dressings  
Fresh Vegetable Crudités with Herb Dip  
Traditional Caesar Salad with Shaved Parmesan  
Nugget Potato Salad  
Chef's Choice Salad  
Marinated & Grilled Vegetable Platter  
Assorted Pickle Tray  
Wild Rice Pilaf  
Roasted Nugget Potatoes  
Seasonal Vegetables  
Your choice of three (3) Hot Entrees on page 9*

*Chef's Choice Dessert Selections  
Seasonal Fruit Platter  
Freshly brewed Coffee & Tea*

***\$35.99 per person***

## *The Fraser Buffet*

*(Minimum 30 Guests)*

*Warm Assorted Rolls & Artisan Breads with Butter  
Baby Greenhouse Greens with House Dressings  
Fresh Vegetable Crudités with Herb Dip  
Traditional Caesar Salad with Shaved Parmesan  
Nugget Potato Salad  
Chef's Choice Salad  
Marinated & Grilled Vegetable Platter  
Assorted Pickle Tray  
Cold Cuts Antipasto  
Wild Rice Pilaf  
Roasted Nugget Potatoes  
Seasonal Vegetables  
Your choice of four (4) Hot Entrees on page 9*

*Chef's Choice Dessert Selections  
Seasonal Fruit Platter  
Freshly Brewed Coffee & Tea*

***\$41.99 per person***

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*

# *Gala Event Entrée Selections*

*Choice of three (3), or two (2) in combination with one Carved Entree*

*Chicken Breast with Sundried Tomatoes & Fresh Oregano*

*Oven Baked Beef or Vegetarian Lasagne*

*Chicken Parmesan*

*Lemon & Dill Sockeye Salmon Filet*

*Chicken Breast with Fresh Mango in a White Wine & Ginger Sauce*

*Rotolo -Ricotta, Spinach & Asiago Pasta Roll (Unique & Delicious)*

*Sautéed Chicken Breast with Artichoke & Roasted Sweet Peppers*

*Three Peppercorn Beef with Cognac*

*Chives & Leek Gnocchi with Olive oil, fresh Basil & House Tomato Sauce*

*Roast Pork with Cider Cream Sauce*

## *Carved Items*

*Festive Ham with Maple & Orange Coulis*

*French Carved Roast Beef*

*Add "Slow Roasted" Prime Rib (Market Cost)*



# Gala Event Premium

## Derby Reach Buffet

(Minimum 30 guests)

*Warm Assorted Rolls & Artisan Breads with Butter*

*Baby Green house Greens with House Dressings*

*Traditional Caesar Salad with Shaved Parmesan*

*Mafalda Cucumber Pasta Salad or Radiatore Primavera Salad*

*L' Antipasto Mista (Variety of cold cuts & marinades)*

*Cheese Board*

*Marinated & Grilled Vegetable Platter*

*Roma Tomato & Bocconcini Platter with Fresh Basil and Balsamic Reduction*

*Calabrese or White wine Mussel's*

*Smoked Seafood Trio Platter*

*Seasonal Vegetable medley*

**Choice of two (2)**

*Wild Rice Pilaf, Saffron Rice,*

*Whipped Potato, Scalloped Potato, Roasted Nugget Potato*

### **Your choice of three (3) hot entrées**

*Medallions of Chicken Florentine*

*Smoked Salmon & Leek Chicken Roulade*

*Pork Tenderloin Rosettes with Apples & Calvados or Cointreau Sauce*

*Lamb Exquisite Tenderloin with lamb reduction Coulis*

*Veal Tenderloin with White Wine, Pistachio & Gorgonzola Cream Sauce*

*Salmon Mousseline with Champagne & White Butter Coulis*

*Gamberie Veal Rosettes (Tiger Prawn filling with white wine & Cognac reduction)*

*Salmon Florentine with Lemon & Dill Sauce*

*Poached Sablefish in Basil Cream Sauce with Tomatoes*

*Magret de Canard (Duck Breast) au Vinaigrette de Canneberge*

*Brie & Prosciutto Ravioli or Lobster Agnolotti with Sweet Red Peppers & Tarragon Pasta*

*Slow Roasted Alberta Beef Prime Rib*

*Chef's Choice Dessert Buffet*

*Seasonal Fruit Platter*

*Freshly brewed coffee & tea*

**\$49.99** per person

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# Wedding Bells

*(Minimum 75 guests)*

*...Our Premier Wedding Buffet will leave a lasting impression on you and your guests...*

*Hot from the oven rolls & croissants with whipped butter*

*\*Chef's Choice Pasta Salad*

*Traditional Caesar Salad with shaved Parmesan*

*Nugget Potato Salad*

*Poached Pear & Candied Walnuts with Baby Greens*

~~~

*Marinated & Grilled Vegetable Platter*

*Tomato & Bocconcini Platter with Fresh Basil and Balsamic Reduction*

*Fresh Vegetable Crudités with Creamy Herb Dip*

*L'Antipasto Misto (Specialty Cold Cuts & Marinades)*

*Domestic & Imported Cheese Board*

*Smoked and Poached Salmon Medallions*

*Chilled Tiger Prawn Tower*

~~~

*Wild Rice Pilaf*

*Garlic Mashed Potato*

*Roasted Yukon Gold Potato*

*Seasonal Vegetable Medley*

~~~

*Your choice of three (3) Hot Entrees from page 9 or 10*

*Your choice of two (2) Chef Carved items:*

*Oven Roasted New York Strip Loin with Red Wine Jus'*

*Herb Crusted Leg of Lamb with Roasted Shallot Jus'*

*Stuffed Pork Loin*

*Roasted Honey & Stone Ground Mustard Ham*

*Deluxe Dessert buffet of assorted cakes, squares, mousse, and pies*

*Seasonal Fruit Platter*

*Coffee & Tea*

*Midnight snack of deli meats, buns, cheeses, relishes and condiments*

~~~

*Ice Carving*

~~~

*Complimentary Gift basket for the Bride & Groom*

**\$75.00 per person**

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# *Christmas Fireside Buffet*

*(Minimum 30 guests)*

*Warm Assorted Rolls & Artisan Breads with Butter  
Fresh Vegetable Crudités with Creamy Herb Dip  
Roma Tomato Bocconcini Platter with Fresh Basil & Balsamic Reduction  
Poached Pear & Candied Walnut Baby Greens with Maple Balsamic Vinaigrette  
Red Nugget Potato Salad  
Mafalda Italian Pasta Salad  
Traditional Caesar Salad with shaved Reggiano Cheese  
Gourmet Devilled Egg Platter  
L'Antipasto Mistro (Variety of Specialty Deli Meats & Marinades)*

*Seasonal Vegetable Medley*

## *Choice of Three (3) Hot Items:*

*Pork Rosettes with Apples & Calvados Brandy  
Fresh Sockeye Salmon Filet Florentine  
Red Snapper "Art Deco" - (Pink Onions & Key Lime Sauce)  
Rotolo - Ricotta, Spinach & Asiago Pasta Roll  
Chives & Leek Gnocchi in fresh Basil Tomato Sauce  
Fresh Mango & Ginger Chicken Breast  
Brie & prosciutto Ravioli in White Wine & Basil Cream Sauce  
Chicken Breast in Sundried Tomato & Fresh Oregano Sauce  
Three Peppercorn Beef in Rich Cognac Sauce  
Roast Pork with Cider Cream Sauce  
Traditional Turkey & Stuffing with Cranberry Sauce*

## *Carved Items (One choice only)*

*Alberta AAA Chef Carved Baron of Beef with Demi Glace  
Festive Ham with Maple & Orange Coulis*

## *Choice of two (2):*

*Mashed Potato    Scalloped Potato    Roasted Nugget Potato    Rice Pilaf*

## *Dessert Buffet Included*

*Seasonal Fresh Fruit Platter  
Traditional Christmas Favourites & Assorted Cakes*

*Freshly brewed Mosaic Coffee and Tea*

***\$39.99 per person***

*(All prices quoted are subject to the appropriate taxes & gratuity. All prices are subject to change.)*



# Wine List

## White Wines

|                                                    |                   |                |
|----------------------------------------------------|-------------------|----------------|
| <i>Peller Estates Pinot Grigio (BC)</i>            | <i>Litre.....</i> | <b>\$24.95</b> |
| <i>Peller Estates Chardonnay (BC)</i>              | <i>Litre.....</i> | <b>\$24.95</b> |
| <i>Peller Estate Pinot Blanc (BC).....</i>         |                   | <b>\$21.95</b> |
| <i>Two Oceans Sauvignon Blanc (S. Africa).....</i> |                   | <b>\$21.95</b> |
| <i>Hardy's Riesling Gewurztraminer (Aus).....</i>  |                   | <b>\$23.95</b> |
| <i>Domain D'Chaberton Bacchus (BC).....</i>        |                   | <b>\$24.95</b> |
| <i>Lindemans Bin 85 Pinot Grigio (Aus).....</i>    |                   | <b>\$26.95</b> |
| <i>Lindemans Bin 65 Chardonnay (Aus).....</i>      |                   | <b>\$26.95</b> |
| <i>Yellowtail Riesling (Aus).....</i>              |                   | <b>\$28.95</b> |

## Red Wines

|                                                            |                   |                |
|------------------------------------------------------------|-------------------|----------------|
| <i>Peller Estates Shiraz (BC)</i>                          | <i>Litre.....</i> | <b>\$24.95</b> |
| <i>Sonora Ranch Merlot (BC)</i>                            | <i>Litre.....</i> | <b>\$26.95</b> |
| <i>Peller Estates Merlot (BC) .....</i>                    |                   | <b>\$21.95</b> |
| <i>Gato Negro Cabernet Sauvignon (Chile) .....</i>         |                   | <b>\$23.95</b> |
| <i>Two Oceans Cabernet Merlot (S. Africa).....</i>         |                   | <b>\$23.95</b> |
| <i>Lindemans Bin 45 Cabernet Sauvignon (Aus).....</i>      |                   | <b>\$26.95</b> |
| <i>Yellowtail Shiraz (Aus).....</i>                        |                   | <b>\$28.95</b> |
| <i>Yellowtail Merlot (Aus).....</i>                        |                   | <b>\$28.95</b> |
| <i>Woffblaus Yellow Label Shiraz (Aus).....</i>            |                   | <b>\$36.95</b> |
| <i>Woffblaus Red Label Cabernet Sauv Shiraz (Aus).....</i> |                   | <b>\$36.95</b> |

*Other Selections are available upon request*

*(All prices are subject to appropriate tax & gratuity. Prices subject to change without notice)*



# Beverages

## Champagnes and Sparkling Wines

|                                     |                |                                      |                 |
|-------------------------------------|----------------|--------------------------------------|-----------------|
| <i>Chamdeville Blanc de Blanc</i>   | <b>\$29.95</b> | <i>Henkel Trocken</i>                | <b>\$ 36.50</b> |
| <i>Hungaria Grand Cuvee</i>         | <b>\$33.00</b> | <i>Mumms - Cordon Rouge Brut</i>     | <b>\$129.00</b> |
| <i>Martin Rossi - Asti Spumante</i> | <b>\$33.00</b> | <i>Non-Alcoholic Sparkling Apple</i> | <b>\$9.95</b>   |

## Banquet Beverage Menu

|                                           |               |                                |               |
|-------------------------------------------|---------------|--------------------------------|---------------|
| <i>Beer (Bottle) from.....</i>            | <b>\$4.80</b> | <i>Hi-Balls from .....</i>     | <b>\$4.95</b> |
| <i>Cider.....</i>                         | <b>\$5.45</b> | <i>Virgin Cocktails.....</i>   | <b>\$2.95</b> |
| <i>Coolers.....</i>                       | <b>\$5.45</b> | <i>Non-Alcoholic Beer.....</i> | <b>\$3.35</b> |
| <i>Import &amp; Micro Beers from.....</i> | <b>\$5.45</b> | <i>Liqueurs from.....</i>      | <b>\$5.95</b> |

## Punches

*Non-Alcoholic ~ \$125.00 (Serves approximately 50 people)*

*Alcoholic ~ \$225.00 (Serves approximately 50 people)*

*Tropical (White Rum), Sea Breeze (Vodka), Margarita (Tequila & Triple Sec), Champagne*

## Beverages

|                                                             |                |
|-------------------------------------------------------------|----------------|
| <i>Coffee Pot (10 guests).....</i>                          | <b>\$15.95</b> |
| <i>Urn of Coffee (35 Guests).....</i>                       | <b>\$55.00</b> |
| <i>Juice Pitcher.....</i>                                   | <b>\$14.75</b> |
| <i>Pop Pitcher.....</i>                                     | <b>\$9.75</b>  |
| <i>Bottled Pop on Ice.....</i>                              | <b>\$2.25</b>  |
| <i>Bottled Ice Tea, Sport Drinks &amp; Juice on Ice....</i> | <b>\$2.25</b>  |
| <i>Thermos of Hot Chocolate.....</i>                        | <b>\$16.95</b> |

*Complimentary Bartender is provided for cash or host bar if consumption is \$250.00 or more. This price does not include wine service. Beverage requirements are to be provided no later than 14 days prior to the event.*

***FLGC will supply all alcoholic beverages as per the Provincial liquor laws.  
Corkage functions are respectfully declined***

*(All prices are subject to HST & gratuity. Prices subject to change without notice)*