

Summer Banquet

with COVID Safety Plan

Company or family events, Golden Eagle provides a private "Safe Social Distance" venue for 24 to 50 guests.

Enjoy a 3 or 4 course plated meal with a wide variety of selections to choose from.

**WELCOME TO
GOLDEN EAGLE GOLF CLUB**

CONTACT

GOLDEN EAGLE GOLF CLUB, 21770 LADNER RD. PITT MEADOWS B.C V3Y 4L2
LORAE BRICKWOOD, DIRECTOR OF SALES & MARKETING
LORAE.BRICKWOOD@AQUILINI.COM - 604.460.1111 EXT. 303

COCKTAIL RECEPTION



BY THE DOZEN

Tomato Bruschetta

basil, feta, balsamic, crostini

Plum Tomato & Marinated Bocconcini Skewer

Tri-Colour Tomato Tart

pesto goat cheese, puff pastry

Miniature Vegetable Samosas

mango chutney

Vegetable Spring Rolls

sweet Thai sauce

Cured Meat, Grilled Vegetables & Assorted Cheese Skewers

Prawn Tempura

wasabi aioli

Snow Crab Cakes

dill pickle sauce

Tandoori Chicken Satay

cucumber raita

Miniature Tacos

beef or chicken, pickled vegetables, crème fraîche

Choose 4 - \$10 ~ per person (4 pieces each)

Choose 5 - \$12 ~ per person (5 pieces each)

Choose 6 - \$15 ~ per person (6 pieces each)

PER PERSON

Seasonal Fruit

honey yogurt

\$4 per person, min 24 orders

Brick Oven Pizza

med. size, two slices per person

pomodoro, mozzarella, assorted toppings

\$4 per person, min 24 orders

Assorted Finger Sandwiches

one sandwich per person

\$4 per person, min 24 orders

Charcuterie Meats & Local Cheese

locally cured meats, artisan cheese,

spicy olives, house made mustard

\$9 per person, min 24 orders

Non-Alcoholic Punch

fruit infused, assorted flavours

\$4 per person

Champagne Toast

includes poured champagne

\$32 ~ per bottle

1 bottle serves approx. 8 guest

SWEETS

Lemon Tart \$10

raspberry coulis, whipped cream

Double

Chocolate Cake \$11

shaved chocolate, whipped cream

New York

Cheesecake \$12

blueberry compote

minimum 24 orders per item

All prices are plus tax and service charge

PLATED



A minimum of three courses; one starter, two main options and one finish must be selected for each guest.
The same choice is required for the starter and finish,
two main options for your guests, but it will have to be the same starch and chefs vegetable choice for each main option

STARTER

Classic Caesar Salad \$10

XV00 croutons, aged parmesan

Rocket & Watercress Beetroot Salad \$10

local chevre, pears, and candied walnuts

Roasted Carrot and Brie Soup \$8

organic carrots, creamy Brie

Cream of Wild Mushroom Soup \$8

olive oil croutons

Fried Wild Mushroom Ravioli \$12

tomato ragu, local goat cheese, balsamic reduction

Prawn Cocktail \$12

jumbo poached prawns, horseradish cocktail sauce

Dungeness Crab Cakes \$13

spiced aioli, red pepper coulis

MAIN

Wild Seafood Duo \$35

two types of market fresh fish (ie Salmon and Ling Cod), new potatoes, chive beurre blanc

Mt. Lehman Roasted Organic Chicken Breast \$29

whipped potato, natural pan jus

Surf & Turf \$39

AAA beef striploin, jumbo tiger prawn, whipped potato café de paris butter

AAA Alberta Beef Striploin \$35

grilled striploin, buttermilk crushed potato, seasonal vegetable, bone marrow jus

Wild BC Salmon \$30

lemon herb risotto, caper butter

Haida Gwaii Halibut \$37

lobster bisque risotto, chive beurre blanc

FINISH

Lemon Tart \$10

raspberry coulis, whipped cream

Double Chocolate Cake \$11

shaved chocolate, whipped cream

New York Cheesecake \$12

blueberry compote

Minimum pre-tax/pre-service charge, food & beverage spend of \$3,500.00.

All prices are plus tax and service charge

EVENT CONTRACT

Today's date _____ Event Date _____
Event Name _____ Phone _____
Organizers Name _____ Room Booked _____
Email _____ Room Rental \$ _____
Deposit \$500.00 Date _____ Min. Spend F&B \$ _____ (pre. room rental, service charge and taxes)
Credit Card _____ Expiry _____ CVC _____
Name of Credit Card _____ Signature _____

By signing, the card holder hereby authorizes Golden Eagle Golf Club to charge any outstanding amount to the credit card above and agrees to the conditions, COVID-19 regulations and reception costs.

Conditions

Golden Eagle Golf Club is not responsible for loss or theft of property brought by guests to the Golf Club.

Children must remain under adult supervision and are permitted in designated function areas only. Guests are strictly prohibited from entering either golf course during the function.

\$500.00 non refundable deposit to secure the date. Remainder of the balance and final numbers due one week prior to your event date. A valid credit card on file for any damages or outstanding costs.

COVID-19 Regulations

Social distancing and COVID-19 regulations apply and are subject to change.

Your private reception includes 24 to 50 guests including vendors in our restaurant. A dance party is not permitted. Guests must remain seating and can not mix and mingle outside their tables of six people. Masks must be worn when not sitting at your guest tables for reasons of visiting the bar, using the washrooms. The host can give gifts to individuals while wearing a mask.

The Venue

Where the client or their function guests cause any damage to the premises or property of Golden Eagle Golf Club or where excessive clean up is required, the client shall be responsible for the reasonable costs incurred for any required replacement or repair necessitated by such damage or excessive mess.

It is the responsibility of the client to ensure that his/her guests adhere to all COVID restrictions and respect the golf course and club house rules. Golden Eagle reserves the right to ask any inappropriate guest to leave the premise.

I agree to all the Conditions, COVID-19 Restrictions & The Venue
Signature _____