

# *Fall 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  
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# On the Tables

Assortment of freshly baked bread, rolls and flatbread with honey butter

## 1st Course Options

Choose one or two selection for all guests

Classic Caesar Salad \$10

XV00 croutons, shaved parmesan

Rocket & Watercress Beetroot Salad \$10

Local goat cheese, Okanagan pear, candied walnuts

Red Oak Leaf Lettuce Salad \$9

Figs, pumpkin seeds, champagne vinaigrette

Roasted Carrot and Brie Soup \$8

Organic Carrots, creamy brie

Butternut Squash Bisque \$8

Pear, walnut, stilton cheese

Cream of Wild Mushroom Soup \$8

Olive oil croutons

Prawn Cocktail \$12

Jumbo poached prawns, horseradish cocktail sauce

Dungeness Crab Cakes \$13

Spiced aioli, red pepper coulis

Charcuterie Meats and Local Cheese served family style \$9 per person

Locally cured meats, artisan cheese, spicy olives, house made mustard.

## Elevate Your Selection with a Pasta Course

*Optional ~ one choice*

Butternut Squash Ravioli \$14

Red pepper cream sauce, shaved parmesan

Braised Short Rib Pappardelle \$15

Red wine braised short Rib, wild mushrooms, café au late sauce

Prawn & Scallop Linguini \$16

Crispy pork belly, arugula, spicy rose

## Entrees

*One option choice with Prime Rib*

*Two option choice, all others*

New York Striploin \$35

“AAA” beef striploin, potato pave, roasted heirloom carrots & baby fennel,  
brandy peppercorn sauce

Add Jumbo Prawns \$5 Add Lobster Tail \$10

Wild Steelhead Salmon \$30

Sweet potato mash, French beans, citrus butter sauce

Crab Crusted BC Lingcod \$37

Citrus herb risotto, seasonal vegetables, caper butter

Prosciutto Wrapped Fraser Valley Chicken Breast \$30

Crushed potatoes, organic carrots, port sauce

Slow Roasted Prime Rib \$32

Yukon gold potato, seasonal vegetables, Yorkshire pudding, rosemary jus

## Dessert Course

Choose one selection for all guests

Bittersweet Chocolate Tart \$9

Vanilla Chantilly cream

Warm Bread Pudding \$10

Vanilla bean ice cream, salted caramel

Maple Crème Brule \$10

Caramelized maple sugar crust, cinnamon biscotti

New York Cheesecake \$12

Golden Eagle blueberry compote

Vegan Options

Available for All Courses Upon Request

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## Sample Menu

Butternut Squash Bisque \$8

Pear, walnut, stilton

*add on*

*Classic Caesar Salad \$10*

*XVOO croutons, shaved parmesan*

*add on*

*Prawn & Scallop Linguini \$16*

*Crispy pork belly, arugula, spicy rose*

New York Striploin \$35

“AAA” beef striploin, potato pave,  
roasted heirloom carrots & baby

fennel,

brandy peppercorn sauce

or

Wild Steelhead Salmon \$30

Sweet potato mash, French beans,

citrus butter sauce

Maple Crème Brule \$10

Caramelized maple sugar crust, cinnamon biscotti

# 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 \_\_\_\_\_