

W E D D I N G S



GREENACRES GOLF COURSE



Since 1964 Greenacres has earned the reputation for quality and excellence that no other public golf course can match. Now owned and operated by Shaughnessy Golf and Country Club, one of the most prestigious private golf clubs in Canada, we're more able than ever to provide guests with a first class golfing, corporate meeting, or wedding experience. Our event facilities are superb, with experienced staff available to help meet your every need and our superb attention to detail and quality is well known in the industry

604.273.1121 www.greenacresgolfcourse.com

The Perfect Venue

Thank-you for considering Greenacres Golf Course for your special day. We offer either the Tee Room that overlooks the Golf Course or the private Par Room. The Tee and Par Rooms can also be used as one room for larger events.

Enclosed are our rates and menu selections. We would also be pleased to give you a quotation for a menu of your choice and assist you with seating arrangements, layouts, flowers, music and many other small details for your function.

Should you have any further questions, please do not hesitate to call, as we will be pleased to assist you in every way possible to organize your function.





Dinner

COLUMBIA BUFFET

Assorted rolls with butter

Fresh veggies and dip

Sliced tomato and cucumber with sesame ginger vinaigrette

Choice of 4 salads

Choice of one carved item

Choice of one entrée

Fresh garden vegetable medley

Choice of one pasta dish

Choice of one accompaniment

Selection of cakes, squares and cookies

Sliced fresh fruit platter

Freshly brewed coffee and tea

\$ 36/per person

*All prices are subject to service charge and taxes



Dinner

ATHABASCA BUFFET

Assorted rolls and artisan breads with butter, olive oil and balsamic vinegar

Assortment of pickles olives and vegetable crudités

Sliced tomato and havarti with sesame ginger vinaigrette

Smoked fish platter

Choice of 5 salads

Choice of one carved item

Choice of two entrées

Fresh garden vegetable medley

Choice of one pasta dish

Choice of two accompaniments

Selection of cakes, squares, cookies pastries and pies

Sliced fresh fruit platter

Domestic cheese tray

Freshly brewed coffee and tea

\$ 40/person

*All prices are subject to service charge and taxes



Dinner

VICTORIA BUFFET

Assorted buns and artisan breads with butter, olive oil and balsamic vinegar

Assortment of pickles olives and vegetable crudités

Sliced tomato and havarti with sesame ginger vinaigrette

Smoked fish platter

Deli meat platter

Choice of 5 salads

Choice of one carved items

Choice of three entrées

Fresh garden vegetable medley

Choice of one pasta dish

Choice of two accompaniments

Selection of cakes, squares, cookies strudels, pastries and pies

Sliced fresh fruit platter

Imported cheese tray

Freshly brewed coffee and tea

\$ 46/person

*All prices are subject to service charge and taxes



Dinner

KOOTENEY BUFFET

Assorted rolls and artisan breads with whipped honey-butter, olive oil and balsamic vinegar

Assortment of pickles olives and vegetable crudités

Sliced tomato and havarti with sesame ginger vinaigrette~

Smoked fish platter

Marinated green shell mussels

Poached jumbo prawns with mango cocktail sauce

Snap and eat crab legs

Fresh shucked oysters on the half shell

Choice of 6 salads

Choice of two carved items

Choice of three entrées

Fresh garden vegetable medley

Green beans almandine

Choice of one pasta dish

Choice of two accompaniments

Selection of cakes, squares, cookies strudels, pastries and pies

Sliced fresh fruit platter, European cheese tray

Freshly brewed coffee and tea

\$ 54/person

*All prices are subject to service charge and taxes



Dinner

Entrée Selections

- Sesame crusted salmon fillet with soya-ginger beurre blanc.*
- Spinach and feta perogies with lamb sausage and fried onions*
- Grilled lamb chops with apple mint chutney*
- Steamed salmon fillet in saffron curry with roasted pepper and fennel relish.*
- Roasted chicken with forest mushroom sauce*
- Three pepper pork loin with drunken figs and orange bourbon sauce*
- Curried lamb with caramelized mango*
- Vegetable panir tika*
- Seafood korma*
- Curry butter chicken with cucumber mint chutney*
- Cajun snapper fillet with mango salsa.*

SPECIAL REQUESTS

Please inquire with our sales team about special requests or dietary restrictions. Our qualified staff will be happy to discuss your individual needs to ensure your event surpasses all expectations.

Salads

- Orzo salsiccia with sundried tomato and pesto*
- Fraser valley greens and assorted dressings*
- Classic Caesar salad*
- Country style potato salad*
- Sunflower Cole slaw*
- Seafood penne in saffron dill dressing*
- Tuscan cavatappi primavera*
- Thai noodle salad*
- Valencia three bean chili salad*
- Greek salad*

*All prices are subject to service charge and taxes



Dinner

Pasta

Roast chicken penne with pearl bocconcinni in tomato cream sauce

Spicy shrimp and vegetable Shanghai noodles

Spinach tortellini with wild mushrooms in white wine pesto sauce

Cavatappi marinara with grilled vegetables

Carved Items

Oven roasted Alberta prime rib with peppercorn-horseradish jus

Herbed New York striploin with sauce marchand de vin

Braised leg of lamb with rosemary port jus

Char Sui Barbeque pork loin

Slow roasted baron of beef au jus

Accompaniments

Oven roasted garlic & herb potato

Buttermilk red skin smashed potato

Baked potato with accompaniments

Saffron rice with sundried tomato and fennel

Sesame-cashew fried rice

Corn flour spatzle with chipotle and fresh cilantro

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Dinner

SERVED DINNERS

Soups

- Vegetable minestrone* \$5
Caribbean pumpkin \$5
Mushroom basil \$5
Shrimp bisque with brandy \$7

Salads

- Caesar salad* \$6
Spinach salad with oranges and blueberry vinaigrette \$6
Fraser valley greens \$5
Grilled vegetables with feta and balsamic dressing \$7

Entrees

- Oven roasted Alberta prime rib with Madagascar horseradish jus* \$25
Char broiled filet mignon (6 oz) marchand de vin sauce \$29
*Char broiled filet mignon (6 oz) marchand de vin sauce with
 grilled garlic prawn brochette* \$36
Cornish game hen with mushroom gravy \$27
Pecan crusted free range chicken with apple cider demi glaze \$24
Sunflower sockeye salmon filet with lemon maple beurre blanc \$25
Braised lamb shank millanaise \$24

*All entrees come with your choice of oven roasted baby potato,
 smashed redskin potato or baked potato and
 chef's selection of seasonal vegetables*

*All prices are subject to service charge and taxes



Dinner

Sweets

Crème caramel \$6.50

Chocolate sin cake \$7.50

Apple pie with caramel sauce and vanilla bean ice cream \$7.50

Blueberry cheesecake \$7.50

Coupe Romanoff \$6.50

Premium Dinner Appetizers & Salads

Caesar salad Grana Podano

\$8.00

Classic Greek salad

\$9.00

Greenacres Waldorf

*Okanagan green apple, smoked chicken breast and
toasted pecans garnished with fresh grapes*

\$9.00

*Heart of butter leaf with fresh citrus, feta cheese and
wild blueberry vinaigrette, sprinkled with slivered almonds*

\$9.00

Prosciutto and melon with citrus peppercorn dressing

\$9.00

*House cured gravled lox on crisp romaine with marinated cucumber
and orange brandy sauce.*

\$11.00

West coast seafood chowder

\$8.00

*All prices are subject to service charge and taxes

Additional

RECEPTION PLATTERS & DELUXE ITEMS

RECEPTION PLATTERS SERVE 25 PEOPLE

Grilled seafood platter (prawns, scallops, mussels and salmon) \$80

Grilled vegetable platter \$60

Tomato and havarti with balsamic fig vinaigrette \$60

Raw vegetables and dip \$45

Montreal Deli meat platter \$70

Domestic sliced cheese platter \$60

Imported cheese board with deluxe crackers and crostini \$75

Sandwich tray \$75

Deluxe open face sandwiches \$95

Fresh seasonal fruit platter \$45

Interactive Buffet Stations

Baron of beef carved in room with dollar buns and accompaniment \$4/person

New York strip carved in room with dollar buns and accompaniments \$5/person

House cured gravled lox on crostini with accompaniments \$80/side

Flambéed prawns Marseilles \$26/dozen

*All prices are subject to service charge and taxes

*Additional***RECEPTION PLATTERS & DELUXE ITEMS***Dry Snacks*

Nacho chips and salsa (basket) \$18

Honey roasted peanuts (basket) \$20

Potato chips (basket) \$15

Assorted vegetable chips (basket) \$20

Popcorn (basket) \$10

Sweets

Fresh baked jumbo cookies (dozen) \$20

Selection of fresh baked muffins (dozen) \$20

Selection of European pastries (dozen) \$22

Selection of squares and desert bars (dozen) \$22

Whole fresh fruit (dozen) \$22

Buffet cake (14 cut) \$30

Fresh fruit kebobs with chocolate (dozen) \$22

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Additional

APPETIZERS

Cold

- Tuna tar tar in wonton crisp* \$22/doz
Pesto marinated green shell mussels \$20/doz
Prosciutto and melon \$20/doz
Deviled eggs \$18/doz
Jumbo prawns with chipotle cocktail sauce \$22/doz
Bocconcini and grape tomato brochettes \$18/doz
California rolls (50 pieces) \$ 80
Assorted cooked rolls (50 pcs California, dynamite, smoked salmon) \$80
Assorted nigiri (35 pcs tuna, salmon, shrimp, clam) \$100
Fresh shucked oysters market \$
Scallop and saffron mousse spoon with sundried tomato relish \$22/doz

Hot

- Grilled Mediterranean prawn brochettes* \$20/doz
Chicken satay with gunpowder peanut dip \$20/doz
Chorizo and roasted pepper quiche \$18/doz
Pork and vegetable gyoza \$18/doz
Chicken wings \$16/doz
Salt and pepper ribs \$16/doz
Torpedo prawns \$20/doz
Bacon wrapped scallops \$20/doz
Langoustine Florentine stuffed mushroom caps \$22/doz
Pork sumai \$20/doz
Shrimp sumai \$22/doz
Shrimp dumpling \$22/doz
Tenderloin lollipops with garlic and wild mushroom aioli \$28/do

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R O O M R E N T A L *

DAY RATE/ROOM	WITHOUT FOOD	WITH FOOD**
Par or Tee Room	\$220.00	\$115.00
Par & Tee Room	\$440.00	\$225.00

*Prices subject to applicable taxes.
 **Minimum order required.

