

M E E T 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 function. 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 breakfast & luncheon 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.





Breakfast

CONTINENTAL BUFFET BREAKFAST

Assorted Chilled Juices

Selection of Danish, Croissants, Muffins and Toast

Jams, Marmalade and Butter

Seasonal fruit platter

Freshly brewed coffee and/or decaffeinated coffee

Assorted herbal and regular teas

\$11.25 /person

THE BAKERY BREAKFAST

Selection of Danish, croissants, muffins and toast

Jams, marmalade and butter

Freshly brewed coffee and/or decaffeinated coffee

Assorted herbal and regular teas

\$8.25/person

THE CYPRESS BUFFET

Assorted chilled juices

Selection of muffins and toast

Jams, marmalade and butter

Seasonal fruit platter

One choice of: bacon, ham, or pork sausages.

Scrambled eggs

Country fried hash browns

Freshly brewed coffee and/or decaffeinated coffee

Assorted herbal and regular teas

\$13.50/person

*All prices are subject to service charge and taxes



Breakfast

THE FROMME BUFFET

Assorted chilled juices

Selection of Danish, croissants, muffins and toast

Jams, marmalade and butter

Seasonal fruit platter

Two choices of: bacon, ham, or pork sausages.

Scrambled eggs

Country fried hash browns

Freshly brewed coffee and/or decaffeinated coffee

Assorted herbal and regular teas

\$ 15.50/person

THE SEYMOUR BUFFET

Assorted chilled juices

Selection of Danish, croissants, muffins and toast

Jams, marmalade and butter

Seasonal fruit platter

Two choices of: bacon, ham, or pork sausages.

Scrambled eggs

Pancakes and syrup

Country fried hash browns

Freshly brewed coffee and/or decaffeinated coffee

Assorted herbal and regular teas

\$ 16.50/person

*All prices are subject to service charge and taxes



Breakfast

THE EAGLE BUFFET

Assorted chilled juices
Selection of Danish, croissants, muffins and toast
Jams, marmalade and butter
Seasonal fruit platter
Bacon, ham, and pork sausages
Scrambled eggs
French toast
Buttermilk pancakes
Eggs Benedict
Country fried hash browns
Freshly brewed coffee and/or decaffeinated coffee
Assorted herbal and regular teas
 \$ 20/person

Enhance Your Buffet

EGGS FLORENTINE

Scrambled eggs on toasted English muffins with Spinach and Mornay sauce.

\$4.00/person

OMELETS TO ORDER

Fresh omelets made at the buffet with your choice of ham, cheese, mushrooms, tomatoes, salsa, peppers and green onions

\$5.00/person

BREAKFAST STEAKS

Tender grilled New York steak medallions served with fried onions.

\$6.00/person

EGGS TO ORDER

Fresh eggs made to order at the buffet.

\$3.00/person

*All prices are subject to service charge and taxes



Breakfast

BRUNCH BUFFET

Assorted chilled juices
Selection of Danish, croissants, muffins and
Jams, marmalade and butter
Assorted rolls and artisan bread
Seasonal fruit platter
Caesar salad
Fraser valley greens with dressing
Country potato salad
Sicilian pasta salad
Classic Greek salad
Chilled baby shrimp with mango cocktail sauce
Smoked fish platter
Selection of pickles, olives and relishes
Bacon, ham, and pork sausages
Buttermilk pancakes
Scrambled eggs
French toast with sundried cranberries and toasted almonds
Eggs Benedict
Country fried hash browns
Grilled New York steak medallions with fried onions
Spinach tortellini with mushroom cream sauce
Chef's desert table

Freshly brewed coffee and/or decaffeinated coffee
Assorted herbal and regular teas

 \$32/person

*All prices are subject to service charge and taxes



Breakfast

Chocolate Break

Chocolate milk
Chocolate chip cookies
Chocolate dipped strawberries
Hot chocolate
Coffee & tea
 \$10.95 / per person

European Break

San Pelligrino water
Assorted danish
Artisan breads
Sliced cold cuts
Cheese platter
Coffee & tea
 \$12.95 / per person

Okanagan Break

Fruit juice assortment
Apple danish
Peach custard tarts
Fruit kebobs with honey yogurt
Coffee & tea
 \$10.95 / per person

Minoru Break

Fruit juice assortment
Eggtarts
Sesame red bean ball
Fruit salad
Coffe, tea & Chai tea
 \$10.95 / per person

*All prices are subject to service charge and taxes

A photograph of a dining table set for a meal. In the center is a dark wine bottle with a white label that reads "WOODBRIDGE". To its left and right are two wine glasses. A white plate with a dark, possibly chocolate-based, dessert is on the left. A white square plate with a colorful salad and a decorative sauce drizzle is on the right. A vase with greenery and flowers is in the upper right. The word "Lunch" is written in a gold, cursive font across the middle of the image.

Lunch



Lunch

SOUP & SANDWICH BUFFET

Soup of the day with saltines

*Ham and cheese, smoked turkey, egg salad, tuna salad
and corned beef on
white, whole wheat, and rye bread.*

Assorted pickles and olives

Freshly brewed coffee and tea

\$14.95/person

DeLUXE SOUP & SANDWICH BUFFET

Two soups with saltines

*Black forest ham and cheese, smoked turkey and Swiss cheese with
cranberry mayo, shrimp salad, salmon salad, tuna salad, corned beef,
roast beef with Dijon horseradish mayo, grilled vegetables
and spinach with kalamata olive tapenade.*

Assorted pickles and olives

Cookies and squares

Freshly brewed coffee and tea

\$18.95/person

*All prices are subject to service charge and taxes



Lunch

BUILD YOUR OWN SANDWICH BUFFET

Fraser valley greens with dressings

Country Potato salad

Cole slaw

Assorted pickles and olives

Basket of local artisan breads, buns and tortillas

Sliced black forest ham, smoked turkey breast, corned beef, roast beef, egg salad, tuna salad and grilled vegetable platter

Sliced Swiss and Canadian cheddar cheese

Tomatoes, lettuce, onions and cucumbers

Mustard, mayo, horseradish and butter

Coffee and Tea

\$17.95/person

THE BOARDROOM BUFFET

Two soups with saltines

Spinach salad with fresh orange sections, feta cheese and wild blueberry vinaigrette

Sunflower coleslaw with sundried cranberries

Deluxe open face sandwiches to include:

Shrimp salad on garlic filoni

Smoked salmon and cream cheese on marble rye

Barbequed chicken with mango relish on whole wheat bun

Tandoori chicken with spinach and cucumber chutney on naan bread

Grilled vegetables, baby greens and kalamata olive tapenade on ciabatta

Assorted squares, cookies and tarts

Sliced seasonal fruit

Coffee tea and orange juice

\$26/person



Lunch

A TASTE OF ITALY BUFFET

Assorted buns and artisan breads with balsamic and olive oil

Minestrone soup

Fraser valley greens with dressings

Olive bar

Calabrese sausage and roasted red pepper lasagna

Spinach and cheese tortellini in forest mushroom cream sauce

Tiramisu

Selection of cookies

Coffee and tea

\$21/person

THE RIO GRANDE BUFFET

Corn muffins with honey butter

Sweet potato and corn chowder

Pepper and salsa bar

Caesar salad

Chicken fajitas

Red beans and rice

Chocolate mousse with kahlua

Coffee cake

Coffee and tea

\$21/person

*All prices are subject to service charge and taxes



Lunch

PACIFIC RIM BUFFET

Fortune cookies

Hot and sour soup

Cucumber gunpowder salad

Chicken adobo

Sesame cashew fried rice

Szechuan snap peas with shitake mushrooms and peppers

Mango Crème caramel

Fruit salad

Coffee and tea

\$21/person

BOMBAY BUFFET

Naan bread

Scarlet lentil soup with saffron yogurt

Spinach salad with tofu and mango

Chutney bar

Steamed rice

Cauliflower with coriander and lemon grass honey

Butter chicken

Rice pudding

Fresh fruit with mango yogurt dip

Coffee and tea

\$21/person

*All prices are subject to service charge and taxes



Lunch

SERVED LUNCHESES

Entrée price includes one appetizer, one desert, rolls and butter, coffee and tea

*An appropriate selection of seasonal vegetables and accompaniment
will be made by the chef where applicable*

*Deluxe selection add-ons available at
additional charge*

ENTRÉES

*Broiled New York steak with sautéed mushrooms
and sundried tomato aioli*

\$30

Tandoori chicken breast with cucumber and mint chutney

\$26

Blackened catfish with mango salsa

\$28

*Prime rib with asparagus, forest mushrooms and Newcastle
ale demi glaze in a vol au vent.*

\$30

Grilled chicken penne in basil cream sauce with grape tomatoes

\$26

Wild B.C. salmon filet with lemon basil cream

\$29

Hunan Shrimp and scallop stir-fry

\$29

*All prices are subject to service charge and taxes



Lunch

SERVED LUNCHESES

Soups

Tomato bisque with roasted corn

Yukon potato with maple bacon

Split pea and ham

Minestrone

Cream of mushroom

Salads

Fraser valley greens

Spinach salad with maple Dijon vinaigrette

Heart of romaine Valencia with red onion vinaigrette

Desserts

Crème caramel

Strawberry shortcake with crème Anglais

Chocolate silk cake with chocolate sauce

Turtle brownie with vanilla bean ice cream

Coupe Romanoff

Fruit cocktail with white chocolate mousse

*All prices are subject to service charge and taxes



Lunch

LIGHT LUNCHEON SUGGESTIONS

Bowtie Prima Vera

Grilled peppers, portabella mushrooms, spinach and pearl bocconcini in a rich tomato sauce, Served with garlic toast.

\$18

Tokyo Chicken Salad

Marinated breast of chicken grilled to perfection and served on crisp greens with pineapple yogurt dressing.

\$18

Stampede Caesar Salad

Grilled Alberta beef tenderloin medallions served atop fresh tossed Caesar salad. With smoked tomato salsa and garlic filoni

\$26

Sumo Burger

Grilled wild B.C. salmon filet or chicken breast with mango ketchup on a toasted ciabatta bun with crisp garden greens

\$18

Herbivore Hunan Stir-Fry

Vegetable stir fry with ginger and cucumber chutney and tempura tofu, served on jasmine rice

\$18

*Selections include rolls and butter,
coffee and tea*

*All prices are subject to service charge and taxes



Lunch

AFTERNOON THEMED BREAKS

Ball Park Break

Hot dogs
Pizza
Powerade
Bottled pop
 \$14/person

The Tailgate Break

Buffalo wings
Nachos
Pretzels
Bottled domestic beer
 \$16/person

Theatre Break

Popcorn
Licorice
Popsicles
Bottled pop and juice
 \$11/person

The American Break

Chocolate bars
Cookies
Potato chips
Bottled pop
Coffee and tea
 \$12/person

The Sombrio Break

Granola bars
Organic whole fruit
Bottled water
Coffee and tea
 \$11/person

Tuscany Break

Biscotti
Tiramisu
Lemon squares
San Pellegrino
Coffee and tea
 \$12/person

*All prices are subject to service charge and taxes

A photograph of a dining table set for two people. The table is covered with a white tablecloth. In the center, there is a bottle of wine with a label that includes the word "BRIDGE". Two wine glasses are placed on either side of the bottle. In the foreground, there are two plates of food. The plate on the left is round and contains a dish with a dark sauce and garnishes. The plate on the right is square and contains a dish with a red sauce and garnishes. A silver fork and knife are placed on the table. In the background, there is a vase with flowers and a green napkin. The word "Dinner" is written in a large, elegant, brown cursive font across the center of the image.

Dinner

*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

*All prices are subject to service charge and taxes



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 burre 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



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.

S P E C I A L E Q U I P M E N T

Flip charts with markers	\$15.00
White boards with markers	\$15.00
Overhead projector	\$15.00
5' x 4' tripod screen	\$15.00
7' x 7' tripod screen	\$20.00
Wireless microphone and amplifier	\$20.00
28" TV & VCR	\$35.00
Conference speaker phone	\$35.00
Wired microphone and amplifier	No Charge
Floor podium	No Charge
5-disc CD/Cassette Player	No Charge

Other audio visual equipment not listed can be brought in upon request.

Service Charge and applicable taxes not included