

Redwoods Golf Course

2019 Holiday Package

Thank-you for considering Redwoods Golf Course as the venue for your next holiday celebration. Enclosed is a copy of our 2019 Holiday Banquet Package that outlines the services we offer. Please keep in mind that we would love to create a custom package for you and your group if needed.

We are confident in ensuring that all events are successful, not only on the day of the event, but also throughout the planning process. We realize that organizing such an important event is not without obstacles, but with the help of Team Woods, we can create a great holiday party personalized to you and your staff.

Your private holiday banquet will be hosted in the Redwoods Restaurant where there is plenty of space for dinner and dancing. We take pride in transforming the restaurant into a holiday wonderland for your guests to enjoy. You will celebrate the Holiday season in style while enjoying a variety of festive food options served by our friendly staff. Your guests will gather at round banquet tables, complete with table centerpieces and a touch of holiday sparkle.

Again we thank you for considering Redwoods Golf Course for your holiday celebrations. We will be in touch over the next couple of weeks to discuss your event, and in the meantime, please feel free to call us if you have any questions.

Phone: (604) 882-5130

E-Mail: Events@redwoods-golf.com

Web: redwoods-golf.com

Address: 22011 88th Avenue, Langley BC

Holiday Package Details

Your Holiday Party booking Includes the following:

- Festive Holiday decorated room
- Holiday table centerpieces
- Setup, service and cleanup of your event
- Dedicated event coordinator services
- All items required for service
- Podium with wireless Microphone

	Minimum	Room Rental
Monday - Sunday Morning / Lunch	30 Guests	None
Sunday - Thursday Evening	40 Guests	\$150.00
Friday / Saturday Evening	60 Guests	\$300.00

Lunch banquet Facility times are from 9:00AM - 3:30PM (Unless arranged with coordinator)

Dinner Banquet Facility times are from 5:00PM - 12:00AM (Unless arranged with a coordinator)

Seating Capacity: Up to 100 guests

Please observe

Redwoods Holiday package is available November 12th - January 12th.
Please contact our events team for our Banquet Package
for any Events mid January to mid November

**All prices are exclusive
of applicable taxes and
service charge.**

Lunch



Select one of the following Main Dishes:

Oven Roasted Turkey Breast **GF**
Served with a rich turkey gravy & cranberry relish

Maple Glazed Ham **GF**
Served with a caramelized pineapple sauce

Select two of the following Accompaniments:

Garlic mashed potatoes **GF**
Roasted garlic and parmesan new potatoes **GF**
Scalloped sweet potatoes
Cranberry apple stuffing
Butternut squash ravioli
Penne pasta in a pesto alfredo sauce
Three cheese tortellini

Select two of the following Salads:

Seasonal Greens with assorted dressings **GF**
Traditional Caesar with garlic croutons and parmesan cheese
Mandarin almond spinach with a poppyseed vinaigrette
Roasted beet & feta cheese with candied pecans **GF**
Traditional potato salad **GF**
Apple Cranberry and almond coleslaw **GF**

Includes

all of the following:

Roasted seasonal vegetables **GF**

Tomato & bocconcini platter **GF**
with balsamic reduction

Antipasto platter **GF**

Fresh baked artisan bread
with whipped butter

Assorted festive desserts & pastries

Coffee & tea
Fountain pop & juice

Please note: This menu is available for lunch bookings only

\$29.95 per Person | All prices are exclusive of applicable taxes and service charges.

Minimum 30 Guests | *Items marked with GF are made gluten free*

Dinner

Select one of the following Carvings:

- Carved Slow Roasted Turkey **GF**
Served with a rich turkey gravy & cranberry relish
- Carved Maple Glazed Ham **GF**
Served with a caramelized pineapple sauce

Select one of the following Entrées:

- Roasted herbed bone in chicken breast **GF**
With a fresh herb reduction
- Wild Sockeye Salmon **GF**
In a lemon herb butter sauce
- Roasted Pork Loin
In a warm brown sugar and honey glaze
- Oven roasted turkey breast
In a rich turkey gravy with cranberry relish

Select two of the following Accompaniments:

- Garlic mashed potatoes **GF**
- Roasted garlic and parmesan new potatoes **GF**
- Scalloped sweet potatoes
- Cranberry apple stuffing
- Butternut squash ravioli
- Penne pasta in a pesto alfredo sauce
- Three cheese tortellini

Select one of the following Vegetable Accompaniments:

- Roasted seasonal vegetables **GF**
- Maple roasted brussel sprouts, butternut squash and pecans **GF**

Select three of the following Salads:

- Seasonal Greens with assorted dressings **GF**
- Traditional Caesar with garlic croutons and parmesan cheese
- Mandarin almond spinach with a poppyseed vinaigrette
- Roasted beet & feta cheese with candied pecans **GF**
- Traditional potato salad **GF**
- Apple Cranberry and almond coleslaw **GF**



Includes all of the following:

- Tomato & bocconcini platter **GF**
with balsamic reduction
- Antipasto platter **GF**
- Fresh baked artisan bread
with whipped butter
- Assorted festive desserts & pastries
- Coffee & tea
- Fountain pop & juice

Upgrade your carving:

- Carved slow roasted AAA Prime Rib
Accompanied with a peppercorn sauce
- Carved Slow roasted Leg of Lamb
With a rosemary-cabernet demi-glace

Additional \$5.00 per person

\$40.95 per Person

All prices are exclusive of applicable taxes and service charges.
Items marked with GF are made gluten free

Appetizers

Appetizer Selection

A Minimum of three dozen is required for each Hors D'oeuvre item ordered.
Platter selections are based on twenty five guests per platter.

Butler Style Hot Hors D'oeuvres

Bacon Wrapped Scallops	\$25.00 per dozen
Spring Rolls with Sweet Chili Sauce	\$25.00 per dozen
Thai Chicken Satay	\$25.00 per dozen
Beef Satay	\$25.00 per dozen
Crispy Filo Prawns	\$25.00 per dozen
Pulled Pork Crostini	\$25.00 per dozen
Crab Stuffed Mushroom Caps	\$27.00 per dozen

Butler Style Cold Hors D'oeuvres

Strawberry & Goat Cheese Crostini	\$25.00 per dozen
Blackened Prawn & Avacado Cucumber Bite	\$25.00 per dozen
Smoked Salmon on Pumpernickel	\$25.00 per dozen
Heirloom Tomato Caprese Bites	\$25.00 per dozen
Cranberry Brie Bites	\$27.00 per dozen
Sesame Pan Seared Scallops with Balsamic Reduction	\$27.00 per dozen

Platter Selection

Spinach and Artichoke Dip served with French Bread	\$115.00
Basket of Tortilla Chips with Salsa and Guacamole	\$125.00
Bruschetta	\$145.00
Hummus & Tzatziki with Pita Bread	\$145.00
Display of Smoked Salmon with Cream Cheese and Assorted Breads	\$165.00
Fresh Vegetables with house ranch dip	\$175.00
Assorted Mini Cocktail Pinwheel Wraps	\$185.00
International Cheese Selection	\$195.00
Fresh Fruit Mirror	\$195.00
Assorted Deli Meat and Pickle Platter with baguette and accompaniments	\$215.00
Prawn Pyramid with brandy cocktail sauce	\$225.00
Seafood Platter with smoked salmon, chilled prawns and mussels	\$245.00

All prices are exclusive of applicable taxes and service charges.

Refreshment

Refreshment Selections

Level 1

All Beer - Domestic, Import & Craft selection	\$5.65 - \$7.61
Highballs - Smirnoff, Bacardi, Canadian Club, Beefeater, Lambs	\$6.08
Coolers & Ciders - Smirnoff Ice, Twisted Tea, Palm Bay, Oakanagan Ciders	\$6.08
Cocktails - Caesar, Screwdriver, Long Island Iced Tea etc.	\$6.08
House Wine - 6oz pour of Chaberton Estates Red & White	\$6.08

Level 2

Premium Highballs - Crown Royal, Bombay Gin, Stolichnaya, Jack Daniels	\$6.74
Specialty Coffee Drinks - Monte Cristo, Spanish coffee, B52 etc.	\$6.74
VQA Wine - Peller Estates Sauvignon Blanc & Shiraz	\$6.74

Level 3

Top Shelf Highballs - Grey Goose, Woodford Reserve Bourbon	\$7.83 & Up
Hendricks small batch gin, Glenlivet 12 year, Glenfiddich 12 year, etc.	\$7.83 & Up
Premium Wine - Sandhill Cabernet Merlot & Sandhill Pinot Gris	\$8.70

Level 4

Shooters - Many to choose from	\$5.87 & Up
Martinis (2oz) - Crantini, cosmo, gin & vodka	\$8.48 & Up
Highball Doubles - Smirnoff, Bacardi, Lambs, Beefeater	\$8.48
Premium Double Highballs - Crown Royal, Bombay Gin, Stolichnaya etc.	\$9.34 & Up

Non-Alcoholic Selections

Odoul's Amber Non-Alcoholic Beer	\$4.04
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Punch Selections

Non-Alcoholic Punch (50 Servings)	\$80.00
Champagne Punch (50 Servings)	\$100.00
Vodka or Rum Punch (50 Servings)	\$120.00

Wine

Wine Selections

White Wine

Chaberton Estates White , Langley, BC	\$27.00
Peller Estates Sauvignon Blanc, Kelowna, BC	\$29.00
Mondavi Woodbridge Sauvignon Blanc, California	\$31.00
Gray Monk Gewurztraminer, Okanagan Valley, BC	\$33.00
Wayne Gretzky Pinot Grigio, Okanagan Valley, BC	\$33.00
Chaberton Estates Bacchus, Langley, BC	\$34.00
Hatfield's Fuse, OK Falls, BC	\$35.00
Quails' Gate Dry Riesling, Kelowna, BC	\$37.00
Sandhill Pinot Gris, Kelowna, BC	\$39.00

Red Wine

Chaberton Estates Red, Langley, BC	\$27.00
Peller Estates Shiraz, Kelowna, BC	\$29.00
Mondavi Woodbridge Cabernet Sauvignon, California	\$32.00
Dancing Bull Zinfandel, California	\$32.00
Jean Bousquet Organic Malbec, Argentina	\$37.00
Frescobaldi Castiglioni Chianti, Italy	\$38.00
Sandhill Cabernet Merlot, Oliver, BC	\$38.00
Quails' Gate Pinot Noir, Kelowna, BC	\$46.00
Blasted Church, Syrah, OK Falls, BC	\$47.00
J.Lohr Estates Seven Oaks Cabernet Sauvignon, California	\$48.00
Wolf Bass Grey Label McLaren Vale Shiraz, Australlia	\$79.00
The Prisoner, California	\$98.00

Champagne

Cuvée Jean Louis Blanc de Blancs Brut	\$38.00
Cuvée Jean Louis Rosé	\$38.00