



# *The Redwoods Golf Course 2018 Holiday Banquet Package*

Thank you for considering The Redwoods Golf Course as the venue for your next holiday celebration. Enclosed is a copy of our 2018 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 the Redwoods team, we can help you 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 Christmas 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 centrepieces and a touch of holiday sparkle.

Again, we thank you for considering The 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.

Sincerely,

Jill Jonkman & Meghan Grant

Events Team

604-882-5130/[events@redwoods-golf.com](mailto:events@redwoods-golf.com)



## *Sleigh Ride*

### **Carved Maple Glazed Ham *GF***

Served with a caramelized pineapple sauce

**OR**

### **Slow Roasted Turkey *GF***

Served with a rich turkey gravy and cranberry relish

### **Mains: Choice of One**

#### **Roasted Herbed Bone in Chicken Breast *GF***

With a fresh herb reduction

#### **Wild Sockeye Salmon *GF***

In a warm sundried tomato vinaigrette

#### **Roasted Pork Loin**

In a warm brown sugar and honey glaze

### **Hot Dish: Choice of Three Dishes**

#### **Roasted Seasonal Vegetables *GF***

Fresh Green Beans with sautéed onions and smoked bacon *GF*

#### **Garlic Mashed Potatoes *GF***

Roasted Garlic and Parmesan New Potatoes *GF*

#### **Scalloped Sweet Potatoes**

Vegetarian Cranberry Apple Stuffing

#### **Butternut Squash Ravioli**

West Coast Penne in a pesto alfredo sauce

#### **Three Cheese Tortellini**

### **Chilled Items**

#### **Antipasto Platter *GF***

Tomato & Bocconcini Platter drizzled with a balsamic reduction *GF*

### **Salads: Choice of Two**

Seasonal Greens with Assorted dressings *GF*

Traditional Caesar Salad with garlic croutons and parmesan cheese

Mandarin Almond Spinach Salad with a poppy seed vinaigrette

Roasted Beet & Feta Cheese Salad with candied pecans *GF*

#### **Italian Caprese Pasta Salad**

Apple Cranberry & Almond Coleslaw *GF*

### **Includes**

Fresh Baked Artisan Bread with whipped butter

Assorted Festive Desserts & Pastries

Coffee, Tea, Juice & Pop

**\$38.95 per person**

Prices are exclusive of tax and service charge



# *Under The Mistletoe*

**Carved Slow Roasted AAA Prime Rib *GF***

Accompanied with a peppercorn sauce

**OR**

**Roast Leg of Australian Lamb *GF***

Accompanied with a rosemary cabernet reduction

## **Mains: Choice of One**

**Roasted Herbed Bone in Chicken Breast *GF***

With a fresh herb reduction

**Wild Sockeye Salmon *GF***

In a warm sundried tomato vinaigrette

**Oven Roasted Turkey Breast**

Served with a rich turkey gravy & cranberry relish

**Roasted Pork Loin**

In a warm brown sugar and honey glaze

## **Hot Dish: Choice of Three Dishes**

**Roasted Seasonal Vegetables *GF***

**Fresh Green Beans with sautéed onions and smoked bacon *GF***

**Garlic Mashed Potatoes *GF***

**Roasted Garlic and Parmesan New Potatoes *GF***

**Scalloped Sweet Potatoes**

**Vegetarian Cranberry Apple Stuffing**

**Butternut Squash Ravioli**

**West Coast Penne in a pesto alfredo sauce**

**Three Cheese Tortellini**

## **Chilled Items**

**Antipasto Platter *GF***

**Tomato & Bocconcini Platter drizzled with a balsamic reduction *GF***

## **Salads: Choice of Three**

**Seasonal Greens with Assorted dressings *GF***

**Traditional Caesar Salad with garlic croutons and parmesan cheese**

**Mandarin Almond Spinach Salad with a poppy seed vinaigrette**

**Roasted Beet & Feta Cheese Salad with candied pecans *GF***

**Italian Caprese Pasta Salad**

**Apple Cranberry & Almond Coleslaw *GF***

## **Includes**

**Fresh Baked Artisan Bread with Whipped Butter**

**Assorted Festive Desserts & Pastries**

**Coffee, Tea, Juice & Pop**

**\$43.95 per person**

Prices are exclusive of tax and service charge



*This menu is only available for lunch bookings*

## *Deck The Halls*

### **Mains: Choice of One**

Oven Roasted Turkey Breast  
With a rich turkey gravy & cranberry relish

### **Chicken Parmesan**

Chicken breast topped with a rich tomato sauce and reggiano cheese

### **Traditional beef lasagna**

Layered with Bolognese sauce, spinach and ricotta cheese

### **Hot Dish: Choice of Two Dishes**

Roasted Seasonal Vegetables *GF*

Fresh Green Beans with sautéed onions and smoked bacon *GF*

Garlic Mashed Potatoes *GF*

Roasted Garlic and Parmesan New Potatoes *GF*

Scalloped Sweet Potatoes

Vegetarian Cranberry Apple Stuffing

Butternut Squash Ravioli

West Coast Penne in a pesto alfredo sauce

Three Cheese Tortellini

### **Chilled Items**

Tomato & Bocconcini Platter drizzled with a balsamic reduction *GF*

### **Salads: Choice of Two**

Seasonal Greens with Assorted dressings *GF*

Traditional Caesar Salad with garlic croutons and parmesan cheese

Mandarin Almond Spinach Salad with a poppy seed vinaigrette

Roasted Beet & Feta Cheese Salad with candied pecans *GF*

Italian Caprese Pasta Salad

Apple Cranberry & Almond Coleslaw *GF*

### **Includes**

Fresh Baked Artisan Bread With whipped butter

Assorted Festive Desserts & Pastries

Coffee, Tea, Juice & Pop

**\$26.95 per person**

Prices are exclusive of tax and service charge



*This menu is only available for lunch bookings*

## *Jingle Bell Rock*

### **Mains: Choice of One**

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

### **Hot Dish: Choice of Three Dishes**

Roasted Seasonal Vegetables *GF*  
Fresh Green Beans with sautéed onions and smoked bacon *GF*  
Garlic Mashed Potatoes *GF*  
Roasted Garlic and Parmesan New Potatoes *GF*  
Scalloped Sweet Potatoes  
Vegetarian Cranberry Apple Stuffing  
Butternut Squash Ravioli  
West Coast Penne in a pesto alfredo sauce  
Three Cheese Tortellini

### **Chilled Items**

Antipasto Platter *GF*  
Tomato & Bocconcini Platter drizzled with a balsamic reduction *GF*

### **Salads: Choice of Two**

Seasonal Greens with Assorted dressings *GF*  
Traditional Caesar Salad with garlic croutons and parmesan cheese  
Mandarin Almond Spinach Salad with a poppy seed vinaigrette  
Roasted Beet & Feta Cheese Salad with candied pecans *GF*  
Italian Caprese Pasta Salad  
Apple Cranberry & Almond Coleslaw *GF*

### **Includes**

Fresh Baked Artisan Bread With whipped butter  
Assorted Festive Desserts & Pastries  
Coffee, Tea, Juice & Pop

**\$31.95 per person**

Prices are exclusive of tax and service charge





## Appetizers

A minimum of three dozen is required for each Hors D'oeuvre item ordered.

Redwoods recommends a serving of four to six pieces per person.

### Hors D'oeuvres Selection

#### Cold

Strawberry & Goat cheese Crostini	\$24.00 per dozen
Pulled Pork Crostini	\$24.00 per dozen
Prawns with Cocktail Sauce	\$24.00 per dozen
Smoked Salmon on Pumpernickel	\$24.00 per dozen
Heirloom Tomato Caprese Bites	\$24.00 per dozen
Cranberry Brie Bites	\$26.00 per dozen
Sesame Pan Seared Scallops with a balsamic reduction	\$26.00 per dozen

#### Hot

Bacon Wrapped Scallops	\$24.00 per dozen
Spring Rolls with Sweet Chili Sauce	\$24.00 per dozen
Thai chicken Satay	\$24.00 per dozen
Beef Satay	\$24.00 per dozen
Crispy Filo Prawns	\$24.00 per dozen
Crab Stuffed Mushroom Caps	\$26.00 per dozen

Prices are exclusive of tax and service charge



## Platter Selections

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
Deli Meat & Pickle Platter served 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
Fresh Oysters on the Half Shell	<b>Market Price &amp; Availability</b>

Prices are exclusive of tax and service charge



## Refreshment Selections

### **Level 1**

All Beer- Domestic, Import & Craft Selection	\$5.65 - \$6.08
Highballs- Smirnoff, Bacardi, Canadian Club, Beefeater, Lambs	\$5.87
Coolers & Ciders- Smirnoff Ice, Twisted Tea, Palm Bay, Okanagan 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	\$6.30
Special Coffee Drinks- Monte Cristo, Spanish Coffee, B52 etc.	\$6.30
VQA Wine- Peller Estates Sauvignon Blanc & Shiraz	\$6.74

### **Level 3**

Top Shelf Highballs- Grey Goose, Woodford Reserve Bourbon, Hendricks Small Batch Gin, Glenlivet 12 Year, Glenfiddich 12 Year, etc	\$7.61
Premium Wine- Sandhill Cabernet Merlot & Sandhill Pinot Gris	\$8.48

### **Level 4**

Shooters- Many to choose from	\$5.22 & up
Martinis (2oz)- Crantini, Cosmo, Gin & Vodka	\$8.04 & up
Highball Doubles- Smirnoff, Bacardi, Lamb's, Beefeater	\$8.26
Premium Highball Doubles- Crown Royal, Bombay Gin, Stolichnaya etc.	\$8.91 & up

Prices are exclusive of tax and service charge





## 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
Sumac Ridge Gewurztraminer, Summerland, BC	\$32.00
Wayne Gretzky Pinot Grigio, Okanagan Valley, BC	\$33.00
Chaberton Estates Bacchus, Langley, BC	\$34.00
Hatfield's Fuse, OK Falls, BC	\$35.00
Red Rooster Riesling, Naramata, BC	\$36.00
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
Mission Hill Five Vineyards Pinot Noir, West Kelowna, BC	\$44.00
Blasted Church, Syrah, OK Falls, BC	\$47.00
J. Lohr Estates Seven Oaks Cabernet Sauvignon, California	\$48.00
Wolf Blass Grey Label McLaren Vale Shiraz, Australia	\$79.00
Amarone Classico Masi Costasera, Italy	\$94.00

Prices are exclusive of tax and service charge

Prices are exclusive of tax and service charge



## Terms & Conditions

- I understand that, as the organizer, I am responsible for the conduct of all guests and the cost of any damage they may do.
- All food & beverages served at the Redwoods are to be provided by the Redwoods Golf Course. No food or beverage can be removed or brought on to the premises.
- Lunch menus are only available for lunch events. Dinner menus are available for both lunch or dinner events.
- Certain dietary substitutions may be made, but must be requested a minimum of ten (10) days prior to event date.
- Menu & rental prices are subject to change.
- I understand that all quoted food and beverage prices are subject to the appropriate tax and a 15% service charge.
- I agree to provide guaranteed numbers for the banquet no later than ten (10) days prior to my function date. Failure to do so may result in cancellation.
- I accept that if any number should decrease after the ten (10) days prior to my function date, I will be charged for and agree to pay for the guaranteed number of people.
- I agree to pay for a minimum of 60 people if my banquet is booked on a Friday - Sunday evening.
- I agree to pay for a minimum of 40 people if my banquet is booked on a Monday - Thursday evening.
- I agree to pay for a minimum of 30 people for a lunch banquet.
- Lunch banquet facility times are from 9:00AM–3:30PM (Unless otherwise arranged with coordinator)
- Dinner banquet facility times are 5:00PM–12:00AM (Unless otherwise arranged with coordinator)
- A signed contract, estimated number of guests and, non-refundable \$500 deposit are required in order to confirm all functions.
- The deposit will be deducted from your final payment assuming no damages. Any damages to the premises or property will be the responsibility of the client.
- Due to LDB regulations, corkage functions are respectfully declined.
- Redwoods reserves the right to offer a cash bar for every banquet.
- There is a cleanup charge of \$350 for use of any type of confetti, rice, etc.
- Additional decorations must meet the standards of The Redwoods Golf course, and must be approved by Redwoods Event coordinator.
- Nails or screws are not permitted. Decorations may not be taped to walls.
- No music is permitted after 12 midnight. Live bands are not permitted. All music and noise levels must be under 89 decibels.
- The Redwoods assumes no responsibility for the damage or loss of any articles left on the premises prior to, during or following a function.

To book your event with the Redwoods Golf Course  
please contact Jill or Meghan at  
[events@redwoods-golf.com](mailto:events@redwoods-golf.com) or 604-882-5130

