

# Meetings & Banquets

at Furry Creek | 2017





# Dear Event Planner,

Thank you for your inquiry about hosting an event at BC's Most Scenic Golf Course. We are pleased to present the following information for your review, and strive to provide the ultimate atmosphere to make this occasion a success for all who attend.

Considered one of the most beautifully landscaped playgrounds in the province, Furry Creek Golf and Country Club is located only 35 minutes from downtown Vancouver, and offers an ideal setting for any occasion. We specialize in meetings, banquets and parties... with a personal touch! For your corporate needs, we offer a variety of rooms to choose from, giving you the flexibility to assemble your group in the most productive surroundings.

For the party planner, we'll make your celebration a memorable one, offering a variety of enticing menu options and unique banquet rooms to accommodate social events of many sizes. Our treasure is the Creekside Room, set apart from the main building by a glassed-in bridge, and overlooking the cascading Furry Creek Water Falls. From the most intimate gathering to large parties, the specialists at Furry Creek look forward to discussing the details for your exciting day.

Furry Creek can personalize your event to your needs, by ensuring no detail is overlooked. Let our team of professionals do the work, while you enjoy your day and do what you do best in a stress free environment. Inquire about the different meeting packages that we currently have and start planning your meeting/party today!

Yours truly,

**Madeleine Campbell**

**Wedding & Banquet Manager**

1.888.922.9462 ext 260

[mcampbell@golfbc.com](mailto:mcampbell@golfbc.com)



# Room Capacities & Rental Rates

## PACIFIC BANQUET ROOM

Our Pacific Banquet Room is the preferred location for larger banquets and corporate meetings, with two large patios and ample space for required set-up, audio equipment or specialized décor.

## CREEKSIDE ROOM

Overlooking the cascading Furry Creek waterfalls, and featuring a massive stone fireplace and vaulted ceiling, the Creekside Room is the perfect location for smaller parties, receptions and meetings.

## EVERGREEN ROOM

The Evergreen Room is a great location for corporate board meetings and committee gatherings, providing privacy in a professional setting.

## TREETOPS ROOM

Complemented by glass and granite, the Treetops Room boasts gorgeous views of all the natural elements Furry Creek is known for. Coupled with a patio overlooking the 18<sup>th</sup> green and ocean views this semi-private setting is a popular room for entertaining.

	PACIFIC BANQUET ROOM	CREEKSIDE ROOM	TREETOPS ROOM	EVERGREEN ROOM	WATERFALL SITE
<b>Room Size</b>					
Room Size (sq. ft.)	1800 (30x60)	800	800	800	N/A
Patio Size (sq. ft.)	900 (15x60)	N/A	N/A	1500	N/A
Patio Size North (sq. ft.)	600 (20x30)	N/A	N/A	N/A	N/A
<b>Seating Capacity</b>					
Dinner	150	50	N/A	32	140
Theatre Style	175	96	N/A	60	60
Stand-up Reception	300	90	60	60	90
<b>Room Rental</b>	<b>\$550</b>	<b>\$400</b>	<b>\$300</b>	<b>\$250</b>	<b>\$1000</b>

Please inquire about weekday savings.

## OTHER SERVICES

Photocopying (per page)	\$0.10	Podium and Microphone	Complimentary
LCD Projector with Screen	\$50	Wi-Fi (most areas of the clubhouse)	Complimentary
Flip Chart and Pens	\$10		

*"The Creekside Meeting room was amazing, everyone loved having our own personal waterfall"*



# Breakfast Options

## B.C. BREAKFAST BUFFET

- Seasoned Scrambled Eggs
- Bacon
- Sausage
- Hash Browns
- Pastries
- Fresh Fruit
- Toast
- Juice
- Coffee and Tea

**\$18.95** per guest | 16 guest minimum

## SUNRISE BREAKFAST BUFFET

- Seasoned Scrambled Eggs
- Bacon
- Hash Browns
- Toast
- Juice
- Coffee and Tea

**\$16.95** per guest | 16 guest minimum

*All prices subject to applicable tax and service charges.  
Served before 10am.*

## ADDITIONAL ADD-ONS

- Bacon or sausage      \$3.50 per guest
- Bottled water          \$2 per bottle
- Soft drinks             \$2.50 per glass
- Bottled juice          \$2.75 per bottle
- Pitcher of juice        \$18

## CONTINENTAL BREAKFAST

- Muffin
- Pastry
- Seasonal Fruit
- Fruit Juice
- Coffee or Tea

**\$13.95** per guest | 12 guest minimum

## ADDITIONAL SNACKS

- Homemade Jumbo Cookies      \$24/dozen
- Assorted Freshly Baked Muffins    \$30/dozen
- Assorted Danishes                \$34/dozen
- Freshly Cut Fruit Platter         \$40 serves a dozen

*"While I agree the course landscape (at Furry Creek) was spectacular, I believe the first-class treatment by your staff really made the experience special..."*  
**Monique Helstrom, International Association of  
 Convention & Visitor Bureaus**



# Buffet Options

## SANDWICH BUFFET

Build your own sandwich with an assortment of the following:

Selection of Artisan Breads, Rolls and Wraps

Deli Meat Selection  
*in-house roast beef, smoked turkey, black forest ham, cold cuts (salami, capiccoli, beer sausage)*

Sandwich Salads  
*tuna, salmon, egg*

Cheeses  
*swiss and cheddar*

Accompaniments  
*dijon mustard, basil mayonnaise, pickles, tomato, red onion*

### Salads:

Local Wild Greens  
*seasonal garden vegetables, house made vinaigrette*

Caesar Salad  
*crisp romaine lettuce, croutons, parmesan cheese, house Caesar dressing*

Potato Salad  
*roasted garlic dressing, house smoked bacon, chives*

Add house made soup, \$2.00 per person

Freshly Brewed Coffee and Tea

**\$18.95** per guest | 24 guest minimum

## BBQ BUFFET

### Chilled Items

Mixed Greens Salad  
*grape tomatoes, cucumber, toasted walnuts, dried cranberry, blueberry balsamic vinaigrette*

Caesar Salad  
*crisp romaine lettuce, croutons, parmesan cheese, house Caesar dressing*

Potato Salad  
*roasted garlic dressing, house smoked bacon, chives*

Antipasti platter  
*grilled and marinated vegetables*

Crudit  Platter  
*assortment of fresh vegetables*

### Hot Sides:

Baked Potato

Grilled Vegetables

### Mains | select ONE:

6 oz NY Striploin

BBQ Chicken Breast

BC Sockeye Salmon Fillet

½ Rack of Ribs

### Dessert:

Assorted Pies

Add Fresh Fruit Platter, \$2.50 per person

**\$29.95** per guest | 24 guest minimum

All prices subject to applicable tax and service charges.



# Three Course Meals

*Main course pricing includes one starter, one main and one dessert. Plated options are offered for 12 or more guests (max 50 Guests)*

## STARTERS | select **ONE**:

### Soup

#### *Choice of:*

- Seafood Chowder  
*salmon, prawns, mussels, potato, cream*
- Potato and Cauliflower  
*Yukon gold potato, cauliflower, cream, truffle oil*
- Roasted Carrot and Ginger
- Chorizo, Black Bean, and Corn
- Lobster Bisque  
*add \$3.00 per person*

### Salad

#### *Choice of:*

- House Salad  
*grape tomato, artisan mixed greens, cucumber, dried cranberry, toasted walnuts, blueberry balsamic dressing*
- Caesar Salad  
*crisp romaine, house smoked bacon, shaved parmesan, garlic herb croutons*
- Baby Kale Salad  
*avocado, quinoa, toasted almonds, citrus vinaigrette, house smoked bacon*
- Tropical Fruit and Lobster Salad  
*Boston bibb, mango, papaya, pineapple, lobster, vanilla peppercorn vinaigrette*  
*add \$3.00 per person*
- Beef Tenderloin Cobb Salad  
*grilled beef tenderloin, avocado, grape tomato, blue cheese, hardboiled quail eggs, grilled green onion, tomato, mixed greens*  
*add \$3.00 per person*

## MAINS | select **ONE**:

- Beef Tenderloin, 6 or 8 oz., \$52/\$56  
*roasted garlic mashed potato, green beans, mushroom demi glaze*
  - Pan Seared Halibut, \$56  
*thyme roasted fingerling potatoes, fennel*
  - Wild Sockeye Salmon, \$46  
*mashed potato, green beans, roasted mushrooms, wilted spinach parmesan cream sauce*
  - Date Stuffed Rack of Lamb, \$58  
*Dijon herb crust, roasted fingerling potatoes, grilled asparagus, lamb demi-glace*
  - Braised Beef Short Ribs, \$48  
*truffle mashed potato, roasted root vegetables, red wine reduction*
  - Pan Roasted Chicken Breast, \$44  
*house made gnocchi, tomato sauce*
  - Duck of Duck, \$52  
*pan roasted breast, confit leg, vanilla scented sweet potato puree, wilted collard greens, dried cherry duck reduction*
  - Mushroom Risotto, \$38  
*wild mushroom, leeks, roasted pearl onions, Padano cheese*
- ## HOUSE-MADE DESSERT | select **ONE**:
- Lemon Tart  
*blueberry compote, lemon sour cream ice cream*
  - Chocolate Truffle Tart  
*candied ginger, chocolate sauce, chocolate ice cream*
  - Strawberry Rhubarb Crumble  
*sabayon, strawberry basil ice cream*
  - White Chocolate Cheesecake  
*raspberry ice cream*



# Howe Sound Buffet

*Served with assorted artisan breads, herbed whipped butter, roasted potatoes and glazed seasonal vegetables. Salads are served with house-made dressings.*

## SALAD | select **ONE**:

Local Wild Greens  
*sherry vinaigrette, artisan mixed greens, grape tomatoes, cucumber and carrot*

Classic Caesar  
*crisp romaine lettuce, radicchio, herb croutons, shaved parmesan cheese and house made Caesar dressing*

## PLATTERS | select **ONE**:

Deli Meats Platter  
*coppa, genoa salami, beer sausage, sopersetta, cappiccoli*

Antipasti Platter  
*grilled and marinated vegetables*

## SIDES | select **ONE**:

Mushroom Ravioli  
*sautéed mushroom and truffle white wine cream sauce*

Roasted Garlic and Spinach Ravioli  
*fresh tomato basil sauce and parmesan cheese*

## ACCOMPANIMENTS:

Seasonal Steamed Vegetables  
*with olive oil and fresh herbs*

Herb Roasted Potatoes  
*with parsley, thyme, rosemary and chives*

## MAINS | select **ONE**:

Pan Roasted Chicken Breast  
*wild mushroom pan jus*

Wild BC Sockeye Salmon  
*lemon, parsley, and parmesan crusted*

Grilled Pacific Red Snapper  
*lemon and parsley beurre blanc*

Beef Medallions  
*grilled and served with a wild mushroom red wine demi glace*

Pan Seared Halibut  
*grilled scallion sauce*

Herb Crusted Rack of Lamb  
*crusted with Dijon and fresh herbs, oven roasted.  
Served as slice chops  
add \$4.00 per person*

**Add additional protein, \$7.95 per person**

## DESSERT

Assorted Cakes and Pies

Coffee and Tea

**Add Fresh Fruit platter, \$3.00 per person**

**\$36.95** per guest | 24 guest minimum

Prices subject to tax & service charges.



# Tantalus Buffet

*Served with assorted artisan breads, herbed whipped butter, roasted potatoes and glazed seasonal vegetables. Salads are served with house-made dressings.*

## SALADS

### Local Wild Greens

*sherry vinaigrette, artisan mixed greens, grape tomatoes, cucumber and carrot*

### Classic Caesar

*crisp romaine lettuce, radicchio, herb croutons, shaved parmesan cheese and house made Caesar dressing*

### Caprese Salad

*yellow and red vine ripe tomato, fresh mozzarella, basil, balsamic reduction, olive oil*

### Baby Kale Salad

*house smoked bacon, quinoa, almonds, citrus vinaigrette*

## PLATTERS

### Local and Imported Charcuterie

*assortment of cured and smoked deli meats*

### Antipasto Platter

*grilled and roasted vegetables*

### Smoked Salmon Platter

*smoked salmon, pickled onion, capers, lemon*

## SIDES | select **ONE**:

### Mushroom Ravioli

*sautéed mushroom and truffle white wine cream sauce*

### Roasted Garlic and Spinach Ravioli

*fresh tomato basil sauce and parmesan cheese*

### Coconut Rice

*jasmine rice, coconut milk, lemongrass, lime*

## ACCOMPANIMENTS:

### Seasonal Steamed Vegetables

*with olive oil and fresh herbs*

### Herb Roasted Potatoes

*with parsley, thyme, rosemary and chives*

## MAINS | select **ONE**:

### Pan Roasted Chicken Breast

*wild mushroom pan jus*

### Grilled Pacific Red Snapper

*lemon and parsley beurre blanc*

### Beef Medallions

*grilled and served with a wild mushroom red wine demi glace*

### Wild BC Sockeye Salmon

*lemon, parsley, and parmesan crusted*

### Pan Seared Halibut

*grilled scallion sauce*

### Herb Crusted Rack of Lamb

*crusted with Dijon and fresh herbs, oven roasted. Served as sliced chops*

*add \$4.00 per person*

## CARVING STATION | select **ONE**:

### Slow Roasted and Carved 'AAA' Strip Loin

*herb crust, red wine demi glace*

### Bacon Wrapped Smoked Pork Loin

*pork loin wrapped in house smoked bacon and roasted to perfection, served with apple red wine demi glace*

## DESSERT

### Fresh Fruit Platter

### Assorted Cakes or Pies

### Coffee and Tea

**\$46.95** per guest | 36 guest minimum

*Prices subject to tax & service charges.*



# Hors d'Oeuvres

*Prices are Per Dozen*

## HOT SELECTIONS

**Vegetarian Spring Rolls \$28**  
*crispy spring rolls served with chili lime sauce*

**Pemberton Beef Sliders \$36**  
*local, naturally raised beef on a brioche bun*

**Thai Chicken Spring Rolls \$32**  
*spicy peanut sauce*

**Mini BLT \$34**  
*house smoked bacon, oven dried tomato, greens on a brioche bun*

**Italian Meatball \$34**  
*Pemberton beef served with tomato basil dipping sauce*

**Seared Prawns in Endive \$34**  
*spicy prawn, mango salsa, endive*

**Crispy Pork Belly \$32**  
*slow roasted pork belly served with maple dipping sauce*

**Tempura Prawn Skewer \$36**  
*crispy tempura prawn served with sweet chili lime dipping sauce*

**Roast Beef and Yorkshire Pudding \$35**  
*miniature Yorkshire puddings filled with roast beef and horseradish aioli*

## STATIONARY APPETIZERS

*Suitable for 40-50 guests*

**Vegetable Crudités \$70**

**Local and Imported Cheese Platter \$95**  
*assortment of cheeses and crackers*

**Black Bean and Corn Salsa \$60**  
*served with tortilla chips*

**Southwest Spinach Dip \$75**  
*served with Pumpernickel bread*

## COLD SELECTIONS

**Bruschetta \$28**  
*fresh tomato, garlic, basil served on a crostini*

**Prosciutto Crostini \$32**  
*shaved prosciutto, lemon fennel slaw*

**Mini Bagel Bites \$34**  
*bagel crisp, ricotta cheese, chive puree, shaved coppa*

**Seared Albacore Tuna \$34**  
*cucumber wasabi relish, fresh chives*

**A general guide to Hors d'Oeuvres quantities required:**

3-4 pieces per guest = short reception, dinner to follow immediately

4-8 pieces per guest = longer reception, dinner to follow a little later

8-12 pieces per guest = heavy reception or light dinner

12-16 pieces per guest = dinner

**Note:** A minimum of 2 dozen is required for each item ordered. All prices subject to applicable tax and service charges.

# Banquet Beverages

## WINES

Good Wine... It adds a civilized grace note to the simplest meal, transforming it into something special. As you sip and savour, the pace of the meal becomes more relaxed, more pleasurable: mere eating becomes real dining. We are pleased to work with you to provide our current on-premise wine list, or make recommendations which may be sourced and procured on your behalf. A large selection of Domestic and International bottled Wines and Champagne are available through our Specialized Menu - please inquire.

## ALCOHOLIC BEVERAGES

Domestic Beer	Per Bottle	\$5.50
Import Beer	Per Bottle	\$6.50
Ciders/Coolers	Per Bottle	\$6.50
Bar Brand Liquor	Per Oz.	\$5.50
Premium Liquor*	Per Oz.	\$6.50-\$9
Martinis**	Per Oz.	\$6.50-\$9
Sangria <i>House Made Red or White</i>	10 Litres	\$130

## NON-ALCOHOLIC BEVERAGES

Soft Drinks	Per Glass	\$2.50
Sparkling Apple Juice	Per Bottle	\$17.50
Juice	Per Pitcher	\$18
Bottled Water	Per Bottle	\$2
San Pellegrino	Per Bottle	\$7.50
Non-Alcoholic Fruit Punch	10 Litres	\$75

## COFFEE/TEA STATION

Single Service	Per Guest	\$2.75
All Day Service	Per Guest	\$3.25

... Furry Creek will provide bartender service for both Cash and Host Bars. Bar service is complimentary as long as bar bill exceeds \$700 in revenue. Otherwise there will be an automatic \$20/hour charge (Stat holidays \$30/hour).

... All prices are subject to change, applicable taxes and service charges.

... \*Martini Station available upon request. Set-up fee of \$100.

# Terms & Conditions

1. **Payment:** A non-refundable deposit of 10% (minimum \$500) along with signed contract is required in order to confirm the event booking. The host agrees to pay the remaining balance no later than 21 days prior to the event. Furry Creek Golf & Country Club (F.C.G.C.C.) reserves the right to cancel a reservation if payment terms are not met. A credit card number will be held on file to ensure payment of any unpaid balance owing after the event. Monies owed will automatically be charged to this credit card. Your signature on this contract will serve as your authorization for this charge.
2. **Confirmation:** Guaranteed number of Guests is required 21 days prior to the event. We regret that no-shows and a reduction in numbers within 21 days of the event date will not be deducted from the final event order. On the day of the event, if there is a discrepancy in the number of Guests, we shall deem the larger number correct.
3. **Function Room:** Should the number of Guests attending a food and beverage function differ from the original number quoted, F.C.G.C.C. reserves the right to provide an alternate function room best suited to the size of the group.
4. **Signage, Displays:** The F.C.G.C.C. Event Coordinator must be consulted regarding any decorating, displays or signage to be used on the property by the organizer or Guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. Decorating and decoration clean up is the responsibility of function organizer. Any storage and/or material pick-up will be at the Clubs availability and convenience.
5. **Taxes:** 5% Federal Goods and Services Tax will be applied to all food, beverages, services, service charges and room rental(s). 10% Provincial Liquor Tax applies to all alcoholic beverages. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
6. **Service Charges:** All food & beverage services are subject to a 17% service charge.
7. **Health Regulations:** Outside food or beverage must not be brought onto the property of F.C.G.C.C. Any and all sponsored products must be approved by the General Manager and/or Food & Beverage Manager and must be purchased through the Club unless written permission is granted by the General Manager of F.C.G.C.C. Due to health regulations, leftover food or beverage may not leave the property after an event.
8. **Menu Selection:** Final menu selections are required a minimum of 7 days prior to the event. If you have Guests with special diet requirements, please inform us in advance.
9. **Hosted Accounts:** Groups providing a hosted event must designate and identify one individual who has charging authority. All items to be included by the host must be signed for by that individual. Note that only one invoice will be prepared for each event.
10. **Liability:** F.C.G.C.C. reserves the right to inspect and monitor your event and discontinue services to Guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your Guests. Should F.C.G.C.C. discontinue service to any or all of your Guests, you shall remain liable for all amounts owed to the Club. F.C.G.C.C. assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer/Guest/sponsors.

# Terms & Conditions

11. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the Copyright Act of Canada. An event with dancing in a room with capacity of 100 or less is \$59.64, without dancing is \$29.81. An event with dancing in a room with capacity of 101 or more is \$85.80, without dancing is \$42.86 (all pricing subject to applicable taxes). This fee will be added to all bills.
12. **Golf Privileges:** Golf arrangements must be made in advance through the Director of Golf and are subject to availability.
13. **Pricing:** Prices are subject to change annually.

## During the term of this Contract

- (a) The F.C.G.C.C. shall use all reasonable efforts to fulfill the requests of the Event and its Host to the best of its ability and to reach agreement with the Event and its Host on any dispute that may arise between the parties, and
- (b) The Event and its Host shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with F.C.G.C.C. on any dispute that may arise between the parties.

If, at any time prior to the date that is ninety (90) days before the Event, the F.C.G.C.C. determines, in its sole opinion and discretion that the Event and its Host is:

- (i) making requests that exceed the obligations of the F.C.G.C.C. under this Contract and/or acting unreasonable, or
- (ii) requiring the F.C.G.C.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
- (iii) conducting itself in a manner that is rude or offensive to the employees or agents of the F.C.G.C.C., then the F.C.G.C.C. shall have the right to terminate this Contract on five (5) days' written notice to the Event and its Host and shall on the fifth day after the date of such notice refund to the Event and its Host any deposit or advance payments made to the F.C.G.C.C. by the Event and its Host.

## Notes:

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