



# THE BEACH CLUB RESORT

PARKSVILLE • VANCOUVER ISLAND



All prices are subject to applicable taxes and gratuities  
The Beach Club Resort Catering Menu  
September 2011 – September 2012

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## PLATED BREAKFASTS

*Minimum of 10 guests*

### CANADIAN EYE OPENER

Island Scrambled Eggs with Red Pepper and Scallion

Maple Peppered Bacon and English Sausages

Roasted Red Skin Potato Hash Browns

Choice of Toast

Selection of Fruit Preserves

Selection of Fruit Juices

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas

**\$18.00 per guest**

### SAND DOLLAR BREAKFAST

Beach Club Eggs Benedict with Honey Ham, English Muffin and Hollandaise

Roasted Red Skin Potato Hash Browns

Freshly Sliced Fruits and Berries

Selection of Fruit Juices

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas

**\$20.00 per guest**

## MORNING QUICK STARTS

Choice of Cereal

**\$5.00 per guest**

House Made Granola and Yogurt

**\$5.00 per guest**

Seasonal Fruit Cup

**\$6.00 per guest**

## BREAKFAST ENHACEMENTS

Chef in Attendance

**\$35.00**

Omelet Station

**\$6.00 per guest**

Crepe Station

**\$6.00 per guest**

Bagel with Cream Cheese

**\$4.00 per guest**

Chocolate Covered Strawberries

**\$3.00 per guest**

Traditional Eggs Benedict

**\$6.00 per guest**

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## **BREAKFAST BUFFETS**

*Minimum of 15 guests*

### **HIGH TIDE BUFFET**

Assortment of Muffins, Croissants and Danishes  
 Fruit Salad  
 House Made Granola  
 Fresh Yogurt  
 Toast Station  
 Selection of Fruit Preserves  
 Selection of Juices  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
**\$15.00 per guest**

### **BEACH CLUB BREAKFAST BUFFET**

Assortment of Muffins, Croissants and Danishes  
 Fruit Salad  
 Island Scrambled Eggs with Red Pepper and Scallion  
 Maple Peppered Bacon and English Sausages  
 Roasted Red Skin Potato Hash Browns  
 Toast Station  
 Selection of Fruit Preserves  
 Selection of Juices  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
**\$20.00 per guest**

### **STARFISH BREAKFAST BUFFET**

Assortment of Muffins, Croissants and Danishes  
 Freshly Sliced Fruits and Berries  
 Beach Club Eggs Benedict with Honey Ham, English Muffin and Hollandaise  
 Maple Peppered Bacon and English Sausages  
 Roasted Red Skin Potato Hash Browns  
 Toast Station  
 Selection of Fruit Preserves  
 Selection of Juices  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
**\$22.00 per guest**

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## BREAKS AND REFRESHMENTS

### MORNING BREAK

Selection of Fresh Muffins  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Tea  
**\$6.00 per guest**

### AFTERNOON BREAK

Selection of Freshly Baked Cookies  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Tea  
**\$6.00 per guest**

### BEACH CLUB BREAK

Fresh Fruit Juices and Bottled Water  
 Granola Bar  
 Fresh Yogurt  
 Freshly Brewed "Frog Friendly" Coffee Assortment of "Mighty Leaf" Tea  
**\$10.00 per guest**

### ENERGIZER BREAK

Granola Bar  
 Selection of Whole Fruits  
 Red Bull Energy Drink  
**\$12.00 per guest**

### CHOCOLATE BREAK

Chocolate Cookies  
 Chocolate Biscotti  
 Triple Chocolate Brownies with Chocolate Sauce  
 Freshly Brewed "Frog Friendly" Coffee Assortment of "Mighty Leaf" Tea  
**\$14.00 per guest**

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### BUILD YOUR OWN BREAK

Selection of Whole Fruits	<b>\$3.00 per guest</b>
Selection of Raw and Marinated Vegetables	<b>\$3.50 per guest</b>
Sliced Fruits and Berries	<b>\$4.00 per guest</b>
Freshly Baked Muffins or Danishes	<b>\$22.00 per dozen</b>
Freshly Baked Cookies	<b>\$24.00 per dozen</b>
Freshly Baked Croissants and Scones	<b>\$24.00 per dozen</b>
Biscotti	<b>\$24.00 per dozen</b>
Triple Chocolate Brownies with Chocolate Sauce	<b>\$24.00 per dozen</b>
House Made Granola Bars	<b>\$28.00 per dozen</b>
Assortment of Dessert Squares	<b>\$30.00 per dozen</b>
Freshly Brewed "Frog Friendly" Coffee and Assortment of "Mighty Leaf" Tea	<b>\$3.00 per guest</b>
Selection of Canned Regular and Diet Soft Drinks	<b>\$3.00 per can</b>
San Pelligrino Mineral water	<b>\$3.50 per bottle</b>
Red Bull Energy Drink	<b>\$5.00 per can</b>

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## PLATED LUNCHES

*Minimum of 10 guest, Freshly Brewed "Frog Friendly" Coffee and "Might Leaf" Teas included*

### SOUP AND SANDWICH

Chef's Daily Soup

#### Choose any 3 Sandwiches:

Chicken Salad Wrap with Cucumbers, Pea Shoots and Scallions

Smoked Ham, Dijon Mustard, Crisp Pickles and Smoked Cheddar

Wild BC Smoked Salmon with Fennel, Pickled Shallots, Cucumbers and Crème Fraiche on a Croissant

Slow Roasted Angus Beef with Horseradish Aioli, Sliced Tomato and Arugula on Garlic Baguette

Grilled Portobello Wrap with Olive Tapenade, Roasted Peppers, and Whipped Goat Cheese

**\$16.00 per guest**

### MEDITRANNEAN

Chunky Greek Salad with Lemon-Oregano Vinaigrette and Feta

#### Choice of One:

Garlic and Herb Marinated Chicken Souvlaki

Lemon and Oregon Marinated Beef Souvlaki

Served on Jasmine Rice with Grilled Pita Bread and Tzatziki

**\$18.00 per guest**

### ITALIAN

Organic Green Salad with Red Wine-Shallot Vinaigrette

Linguine with Chorizo, Caramelized Fennel, Roasted Tomato Sauce and Parsley

Herbed Garlic Bread

**\$20.00 per guest**

### CONTEMPORARY

Organic Greens with Pickled Shallots, Cherry Tomatoes, Grapes and Lemon-Honey Vinaigrette

Grilled Chicken Breast with Whole Grain Mustard Jus

Herb Roasted Potatoes and Seasonal Vegetables

**\$21.00 per guest**

### SKEENA RIVER

West Coast Seafood Chowder or Soup of the Day

Citrus and Black Sesame Crusted Wild BC Salmon

Steamed Jasmine Rice Oven-Roasted Tomatoes and Cilantro

Steamed Vegetable of the Day

**\$23.00 per guest**

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## LUNCH BUFFETS

*Minimum of 15 guests*

### **BUILD YOUR OWN SANDWICH BUFFET**

Chef's Daily soup  
 Organic Greens with Two Dressings  
 Selection of Deli Meats  
 Assortment of Breads and Wraps  
 Sliced Tomato, Red Onion, Leaf Lettuce and Pickles  
 Sliced Cheddar and Mozzarella Cheeses  
 Dijon Mustard, Mayonnaise and Butter  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Assorted Cookies, Fruits and Dessert Squares  
**\$18.00 per guest**

### **STARFISH BUFFET**

Shaved Fennel and Green Apple Salad  
 Roasted Beets, Orange Segments and Pea Shoots with Ginger Vinaigrette and Feta  
 Yukon Potato Salad with Grilled Corn, Bacon and Peppers  
 Organic Greens with Two Dressings

#### **Choose any 3 Sandwiches:**

Chicken Salad Wrap with Cucumbers, Pea Shoots and Scallions  
 Citrus Smoked Salmon with Fennel, Pickled Shallots, Cucumbers and Crème Fraiche on a Croissant  
 Slow Roasted Angus Beef with Horseradish Aioli, Sliced Tomato and Arugula on Garlic Baguette  
 Pulled Pork on a Kaiser with Slaw and House BBQ Sauce  
 Grilled Portobello Wrap with Olive Tapenade, Roasted Peppers, and Whipped Goat Cheese  
 Freshly Brewed "Frog Friendly" Coffee and Assortment of "Mighty Leaf" Teas  
 Assorted Cookies, Fruits and Dessert Squares  
**\$20.00 per guest**

### **ITALIAN BUFFET**

Antipasti to include Roasted Peppers, Marinated Artichokes, Salami, Marinated and Grilled Vegetables and Assorted Olives  
 Tomato and Bocconcini Salad with Torn Basil, Reduced Balsamic and Olive Oil  
 Linguine with Chorizo, Caramelized Fennel, Roasted Tomato Sauce and Parsley  
 Grilled Chicken Breast with Mushrooms and Oven-Roasted Tomatoes  
 Fresh Baked Breads with Olive-Caper Tapenade and Sweet Butter  
 Assorted Cookies, Fruits and Dessert Squares  
**\$21.00 per guest**

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### **MEDITRANNEAN BUFFET**

Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Organic Greens with Two Dressings  
 Chunky Greek Salad with Lemon-Oregano Vinaigrette and Feta  
 Artisan Breads with Tzatziki and Hummus  
 Grilled Chicken Breast with Lemon, Chilies and Herbs  
 Fusilli tossed with Grilled Vegetables, Black Olives, Tomato Sauce and Basil  
 Herbed Garlic Bread  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Assorted Cookies, Fruits and Dessert Squares  
**\$22.00 per guest**

### **BEACH CLUB BBQ BUFFET**

Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Yukon Potato Salad with Grilled Corn, Bacon and Peppers  
 Marinated 3 Bean Salad with Artichoke Hearts and Roasted Peppers  
 Fusilli Pasta Salad with Grilled Vegetables, Goat Cheese and Roasted Tomato Dressing  
 Honey and Herb Grilled Chicken Breast  
 Grilled Wild Salmon with Lemongrass and Ginger Glaze  
 Angus Beef Burgers with House BBQ Sauce  
 Sourdough Kaisers  
 Traditional Condiments and Toppings  
 Sea Salt Potato Chips  
 Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Assorted Cookies, Fruits and Dessert Squares  
**\$26.00 per guest**

### **BOXED LUNCHES**

*Minimum of 10 guests*

Boxed lunches are served with your choice of sandwich, potato chips, individual yogurt, a freshly baked cookie and your choice of bottled water, soft drink or juice

- Roast Beef with Horseradish Aioli, Grainy Mustard, Sliced Tomato and Pickled Red Onion
- Pastrami, Honey Mustard, Sliced Tomato and Greens
- Chicken Salad Wrap with Cucumbers, Pea Shoots and Scallions
- Smoked Ham, Dijon Mustard, Crisp Pickles and Smoked Cheddar
- Grilled Portobello Wrap with Olive Tapenade, Roasted Peppers, and Whipped Goat Cheese

**\$18.00 per guest**

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## RECEPTIONS AND HORS D'OEUVRES

*Maximum 8 choices, minimum 2 dozen per choice*

### SEAFOOD

**\$32.00 per dozen**

Baby Shrimp and Mango Salad in Cucumber Cups  
 Scallop Crudo, Sake Gelee, Chili-Lime Emulsion  
 Sunomono Cucumber Wrapped Prawns, Ponzu Gel  
 Grilled and Chilled Prawns, Chipotle Cocktail Sauce  
 Tuna Tataki, Watermelon Radish, Yuzu  
 Dungeness Crab Beignets, Lemon Remoulade  
 Scallop and Prawn Ceviche, Coconut, Chilies and Lime

### MEAT AND POULTRY

**\$32.00 per dozen**

Curried Chicken Satays , Coconut-Peanut Sauce  
 House BBQ-Pulled Pork Slider, Pickled Cucumber  
 Jumbo Roaster Sweet-Chili Chicken Wings  
 Certified Angus Beef Sliders with Arugula and Truffle Mayonnaise  
 Grilled Beef Satays, Chimichurri  
 Chorizo Corn Dogs, Spicy Ketchup

### VEGETARIAN

**\$30.00 per dozen**

Grilled Asparagus with Olive Tapenade  
 Root Chips and Truffle Dip  
 Potato Pancakes with Crème Fraiche and Chives  
 Grilled Corn, Roasted Pepper and Scallion Fritters with Chipotle Aioli  
 Risotto Arancini, Salsa Verde Aioli  
 Mini Blue Clair Grilled Cheese  
 Spicy Tomato Gazpacho Soup Shooter  
 Vegetable Spring Roll, Sweet Chili Sauce

### DESSERTS

**\$32.00 per dozen**

Mini Ginger Crème Brulee  
 Bittersweet Chocolate-Peanut Butter Brownies  
 Ricotta-White Chocolate Cheesecake  
 Mini Mocha Pot de Crème

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## RECEPTION ENHANCEMENTS AND ACTION STATIONS

### VEGETABLE CRUDITE PLATTER

Selection of Fresh Vegetables with 2 Dipping Sauces and Flatbread Crisps

**\$4.00 per guest**

### ANTIPASTO PLATTER

Citrus Marinated Olives, Grilled Vegetables with Balsamic and Feta, Selection of Mediterranean Meats with Focaccia Crostini

**\$5.00 per guest**

### POTATO MARTINI STATION

Garlic Mashed Kennebec Potatoes served with your choice of Three of the following Toppings: Sautéed Mushrooms, Chicken Gravy, Fresh Bacon Bits, Grated White Cheddar Cheese, Sour Cream, Whipped Butter

**\$8.00 per guest**

### SELECTION OF LOCAL AND INTERNATIONAL CHEESES

Fruits, Pickles, Preserves Crackers and Crisps

**\$8.00 per guest**

### BUILD YOUR OWN BURGER BAR

Chef's Selection of Condiments, Pickles, Cheeses and Garnishes with Slider Buns and Sea Salted Potato Chips

**\$10.00 per guest**

### WEST COAST SALMON PLATTER

Hot Smoked, Cold Smoked and Candied Salmon with Chive Crème Fraiche, Capers, Preserved Lemon, Red Onion, and Crisps

**\$12.00 per guest**

### CHOCOLATE FOUNTAIN

Seasonal Fruits, Berries, Cookies and Marshmallows

**\$12.00 per guest**

### CHEF ATTENDED OYSTER STATION

Freshly Shucked Local Oysters with Traditional and Untraditional Accompaniments

**\$40.00 per dozen**, based on consumption, minimum 8 dozen

### DESSERT EXTRAVAGANZA

Chef's Selection of Fruits, Desserts, Pastries and Petit Fours

**\$12.00 per guest**

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**SUSHI PLATTER**

Assortment of Maki Rolls with Soy, Pickled Ginger and Wasabi  
**\$150.00 per platter**, serves 10

**CARVERY STATION**

Mustard and Herb Crusted Certified Angus Striploin with Sourdough Rolls and Select Garnishes  
**\$15.00 per guest**, minimum 15 guests

**CHEF IN ATTENDANCE**

**\$50.00**

**LATE NIGHT SNACKS**

*Minimum 15 guests*

**BREADS AND SPREADS**

Assortment of Pitas, Flatbreads and Crisps with Hummus, Tzatziki and Tapenade  
**\$4.00 per guest**

**BUILD YOUR OWN SANDWICH**

Selection of Deli Meats  
 Fresh Sourdough and Multigrain Breads  
 Sliced Tomato, Red Onion, Leaf Lettuce and Pickles  
 Sliced Cheddar and Mozzarella Cheeses  
 Dijon Mustard, Mayonnaise and Butter  
**\$9.00 per guest**

**LATE NIGHT SLIDERS****Choose from:**

Certified Angus Beef Sliders with Arugula and Truffle Mayonnaise  
 House BBQ-Pulled Pork with Slaw  
 Crispy Crab with Lemon Remoulade  
**\$12.00 per guest**

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## DINNERS

### PLATED DINNERS

*Our Executive Chef has designed these menu items to enable you to create your own three or four course menu; price includes one appetizer and dessert per person.*

**Three Course \$45 | Four Course \$55**

#### APPETIZERS

Chef's Daily Soup

West Coast Seafood Chowder

Salad of Baby Arugula, Sundried Cranberries, Pickled Shallots and Goat Cheese

Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing

Roasted Beets, Watercress, "Little Qualicum" Bleu Claire and Toasted Walnuts

Organic Greens, Cherry Tomatoes, Pickled Shallots and Lemon-Honey Vinaigrette

#### ENTREES

Crispy Half Chicken, Seared BC Mushrooms and Whole Grain Mustard Jus

Pan Roasted Cod with Tomato-Corn Sauté

Wild BC Salmon with New Potatoes and Tomato-Shallot Vinaigrette

Certified Angus Striploin with Roasted Garlic Mashed Potatoes and

Red Wine-Thyme Jus\*

Certified Angus Tenderloin with Roasted Garlic Mashed Potatoes and

Brandy-Peppercorn Sauce

Linguine with Salmon and Shrimp in Chardonnay Cream

#### DESSERTS

Ginger Crème Brulee

Bittersweet Chocolate-Peanut Butter Brownies

Ricotta-White Chocolate Cheesecake with Blueberries and Graham Crumb

Mocha Pot de Crème

*Freshly Brewed "Frog Friendly" Coffee and "Might Leaf" Teas included*

*A choice of entrée for groups of 50 guest or less needs to be confirmed 72 hours in advance. A \$5.00 per person surcharge applies for each additional choice of entrée to a maximum of 3 choices.*

*All guests will enjoy the same starter and dessert.*

***\*Please note all steaks will be served medium.***

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## DINNER BUFFETS

*Minimum of 20 guests*

### SUNSET BUFFET

Artisanal Breads and Butter  
 Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Organic Greens with Two Dressings  
 Yukon Potato Salad with Grilled Corn, Bacon and Peppers

Seasonal Vegetable Selection  
 Herb Roasted Mini Potatoes

#### **Your Choice of 2 Entrees:**

Wild BC Salmon with Ginger Beurre Blanc  
 Roast Pork Loin with Rosemary-Pear Butter  
 Free Range Breast of Chicken with Fricassee of BC Mushrooms  
 Chef's Vegetarian Pasta Selection

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Assorted Cakes and Pastries

**\$36.00 per guest**

### SAND DOLLAR BUFFET

Artisanal Breads and Butter  
 Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Organic Greens with Two Dressings  
 Yukon Potato Salad with Grilled Corn, Bacon and Peppers

Seasonal Vegetable Selection  
 Herb Roasted Mini Potatoes

#### **Your Choice of 2 Entrees:**

Wild BC Salmon with Ginger Beurre Blanc  
 Free Range Breast of Chicken with Fricassee of BC Mushrooms  
 Chef's Vegetarian Pasta Selection

Maple and Bourbon Brined Roast Beef with Cheddar Popovers, Red Wine Jus and Horseradish

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Chef's Dessert Extravaganza featuring Cakes, Pastries and Petit Fours

**\$40.00 per guest, upgrade to Certified Angus Prime Rib for \$9.00 per guest**

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**BEACH CLUB BBQ BUFFET**

Jalapeno-Bacon Cornbread with Maple Butter  
 Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Yukon Potato Salad with Grilled Corn, Cilantro and Peppers  
 Sriracha Cabbage and Carrot Slaw

Beach Club Mac and Cheese with Truffled Potato-Bacon Crust  
 Maple Baked Beans  
 Grilled Corn with Chipotle, Lime and Cilantro Butter  
 Loaded Kennebec Potatoes with Herb Sour Cream, Caramelized Onions, Bacon and Scallions

Bourbon BBQ'd Chicken  
 Wild BC Salmon  
 Spice Rubbed Certified Angus Roast Beef

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Chef's Dessert Extravaganza featuring Cakes, Pastries, and Petit Fours  
**\$45.00 per guest, upgrade to Certified Angus Prime Rib for \$9.00 guest**

**OCEANIC BUFFET**

Artisanal Breads, Spreads and Butter  
 West Coast Seafood Chowder

Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing  
 Tomato and Bocconcini Salad with torn Basil, Reduced Balsamic and Olive Oil  
 Organic Greens with Two Dressings

West Coast Smoked Salmon Platter with Pickled Shallots, Chives, Mustard and Crème Fraiche  
 Grilled and Chilled Prawns with Chipotle Cocktail Sauce  
 Prawn and Arugula Gnocchi with Saffron Cream  
 Seasonal Vegetable Selection

Saltspring Island Mussels in Chipotle Cream  
 Wild BC Salmon with Ginger Burre Blanc  
 Chef Attended Certified Angus Prime Rib with Cheddar Popovers, Red Wine Jus and Horseradish

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas  
 Chef's Dessert Extravaganza featuring Cakes, Pastries, and Petit Fours  
**\$55.00 per guest**

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### ULTIMATE BEACH CLUB BUFFET

Artisanal Breads, Spreads and Butter

Chef's Seasonal Soup of the Day

Pacific Prime Caesar Salad with Smoked Bacon, Reggiano, and Caesar Dressing

Tomato and Bocconcini Salad with torn Basil, Reduced Balsamic and Olive Oil

Organic Greens with Two Dressings

Grilled and Chilled Prawns with Chipotle Cocktail Sauce

Freshly Shucked Local Oysters

Seafood Salad with Sauce Marie Rose

West Coast Smoked Salmon Platter with Pickled Shallots, Chives, Mustard and Crème Fraiche

Dungeness Crab Cakes with Sriracha Yogurt

Prawn and Arugula Gnocchi with Saffron Cream

Herb Roasted Mini Potatoes

Seasonal Vegetable Selection

Saltspring Island Mussels in Chipotle Cream

Seared Cod with Tomato-Corn Sauté

Roast Pork Loin with Smoked Bacon, Caramelized Onion and Sherry Gastrique

Chef Attended Maple Bourbon Brined Certified Angus Prime Rib with Cheddar Popovers, Bordelaise Sauce and

Horseradish

Freshly Brewed "Frog Friendly" Coffee, Assortment of "Mighty Leaf" Teas

Chef's Dessert Extravaganza featuring Cakes, Pastries, Crème Brulees and Petit Fours

**\$70.00 per guest, upgrade to Certified Angus Beef Tenderloin for \$9.00 guest**

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## BAR PRICE LIST

<b>BAR</b>	<b>Host Bar</b>	<b>Cash Bar</b>
Standard Liquor	\$5.00	\$6.00
Deluxe Liquor	\$6.00	\$7.00
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$6.00	\$7.00
Non-alcoholic Beer	\$5.00	\$6.00
Ciders & Coolers	\$6.00	\$7.00
House Wine by the Glass	\$6.00	\$7.00
Martini (2 oz)	\$7.00	\$8.00
Liqueurs	\$6.00	\$7.00
Soft Drinks, Juice, Mineral Water	\$3.00	\$3.00
San Pellegrino	\$3.50	\$3.50
Red Bull Energy Drink	\$5.00	\$5.00

### **PUNCH**

Alcoholic Punch (1 gallon serves 25)	\$90.00 per gallon
Sparkling Champagne Punch	\$90.00 per gallon
Non-alcoholic Punch	\$50.00 per gallon
* All punches serve 25 guests	

### **COFFEE/TEA**

"Frog Friendly" Coffee	\$3.00
"Mighty Leaf" Tea	\$3.00

### **LABOR CHARGES**

A bartender will be provided free of charge, provided consumption is over \$300 per bar. If this is not the case, a bartender charge of \$30 per hour (minimum 4 hours) per bartender will be levied. A surcharge will apply to bartender labour for events held on statutory holidays.

Cash Bar Prices Inclusive of Taxes (12%), Gratuity Not Included

Hosted Bar Prices Subject to Applicable Taxes (12%) & Gratuity (15%)

All beverages are to be provided by and purchased through the hotel.

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## WINE LIST

### WHITE

Okanagan Vineyards Chardonnay	\$30.00
Mission Hill Sauvignon Blanc	\$30.00
Sumac Ridge Gewerstemainer	\$35.00
Yellow Tail Chardonnay	\$35.00
Prospect Pinot Grigio	\$35.00
Averill Creek Pinot Grigio	\$40.00
Nk'Mip Pinot Blanc	\$40.00
See Ya Later Ranch Riesling	\$45.00

### SPARKLING

Segura Viudas Brut	\$35.00
Villa Teresa Organic Prosecco	\$40.00
Sumac Ridge Steller's Jay Brut	\$55.00
Blue Mountain Brut	\$60.00

*\*Saberling is available for \$40.00*

### REDS

Okanagan Vineyards Cabernet/Merlot	\$30.00
Jackson Triggs Shiraz	\$30.00
Yellow Tail Shiraz	\$35.00
Mission Hill Five Vineyards Pinot Noir	\$40.00
Prospect Cabernet/Merlot	\$40.00
Hester Creek Merlot	\$40.00
Liberty School Cabernet	\$45.00
Quails Gate Pinot Noir	\$45.00

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### AUDIO VISUAL EQUIPMENT

Whiteboard/markers	\$25.00
Flipcharts/markers	\$25.00
Extension cords (as available)	\$5.00
Power bar (as available)	\$10.00
Laser pointer	\$15.00
Speaker phone	\$50.00
Internet connections	\$35.00
Microphone – wireless handheld	\$40.00
Microphone – headset	\$50.00
Microphone – lapel	\$45.00
Video Presentation System (electric screen, ceiling projector)	\$150.00
Standing Podium	\$20.00
6 ft. Screen	\$25.00
Exhibit tables (includes cloth & skirting)	\$20.00
Dance Floor	\$75.00

*If you require additional equipment please contact our Sales & Catering team at 250-947-2101.*

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 The Beach Club Resort Catering Menu  
 September 2011 – September 2012

## **CATERING TERMS AND CONDITONS**

### **FOOD AND BEVERAGE**

All booking of food and beverage arrangements must be confirmed with The Beach Club Resort thirty (30) days prior to the date of your event(s) or at the time of booking if the event is already within thirty (30) days.

All food and beverage served at The Beach Club Resort must be supplied by the resort, with the exception of wedding cakes. No outside food or beverage may be brought into the meeting rooms at any time.

In accordance with British Columbia Liquor Laws, all alcohol consumed on the resort premises must be provided by The Beach Club Resort through the B.C. Liquor Distribution Branch. Liquor service is not permitted before 9:00 AM or after 1:00 AM Monday through Saturday and on Sundays not prior to 9:00 AM or after 12:00 AM. Last call will be at 12:30 AM Monday through Saturday and 11:30 PM on Sundays.

Menu details are subject to change without notice; however, pricing will be honored 60 days prior to the event(s).

### **GUARNTTEE**

It is the responsibility of the client to advise the final guarantee numbers to the Resort, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. In the event that a guarantee has not been provided, the final number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

### **SERVICE CHARGES AND APPLICABLE TAXES**

All food and beverage orders are subject to a 15% service charge. Applicable government taxes for Beach Club Resort events are:

Food:	12% HST
Beer/Wine/Alcohol:	12% HST
Miscellaneous:	12% HST
Audio Visual:	12% HST
Labour Charges:	12% HST
Service Charges:	12% HST

### **PAYMENT**

A non-refundable deposit is required to confirm the booking of your event at The Beach Club Resort. Full payment is required 30 days prior to the event unless credit has been established with our Sales and Catering Department. All bookings require a Credit Card on file, please see the credit card form attached with your contract. The Beach Club Resort will process invoices within seven (7) days. An authorization form will be provided should you wish to pay with a credit card.

### **CONTRACTED SUPPLIERS**

All contracted services booked by the client are subject to approval by The Beach Club Resort. Contracted services including rentals or purchases that are organized by the resort on behalf of the client are subject to final billing and a 15% Resort Administration Fee.

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**DAMAGE**

You, the client, are responsible for any and all damages to The Beach Club Resort by your guests, agents or independent contractors acting on your behalf, during the entire time in which you have contracted Beach Club event space. This includes damage made by strong tape, tacks, and other attachments for banners, posters or written materials.

The use of confetti, rice and sparkles are strictly prohibited and the use of any such materials on Beach Club Resort property will result in a minimum \$250.00 clean up fee.

**EVENT SPACE**

The Beach Club Resort reserves the right to inspect and control all private functions taking place on the premises.

Space reserved is based on first come, first serve basis.

Time added to an event while on site or changed to contracted room set up within twenty-four (24) hours of a function will be subject to a labour charge (\$100.00 minimum).

**SMOKING POLICY**

All public spaces on Beach Club Resort property are designated as non-smoking areas.

**SHIPPING**

As The Beach Club Resort has very limited storage; we recommend that you arrange to have your shipment arrive no more than two (2) days prior to your event(s). Shipments with C.O.D. status will not be accepted unless previously arranged with the Sales and Catering Department. If goods are sent more than two (2) days prior to the event, a handling and storage fee may be applied.

To avoid delays at the Border, please arrange for your own Broker. Custom Brokerage fees are to be paid in advance or billed to your own Company address. Please do not bill to the Resort.

Please arrange with the Shipping Company to have your shipment picked up from the Resort on the last day of your event or the following business day. Please ensure you have filled out all the necessary information required on the bill of lading. Storage is very limited at the Beach Club Resort and we will not be responsible for shipments left behind. In the event you require assistance with shipping and handling, a fee will be applied. Arrangements for assistance must be made prior to departure with the Sales & Catering Department concerned.

To assist you, the following is a list of Courier Companies:

Dan Foss Courier	1-888-699-2999
DHL Express	1-800-225-5345
LOOMIS Courier Service	1-877-456-6647
Purolator	1-888-744-7123

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**MUSIC LICENSING**

All users of music in public spaces are required to obtain a Society of Composers, Authors and Music Publishers of Canada (SOCAN) license to perform, or authorize others to perform copyrighted music in public. The SOCAN licensing fee for an event including music is charged based on SOCAN and The Copyright Act of Canada guidelines.

	<b>Fee per Event without Dancing</b>	<b>Fee per Event with Dancing</b>
Room Capacity		
Sand Dollar Room	\$20.56 + HST	\$41.13 + HST
Oceanic Ballroom	\$29.56 + HST	\$59.17 + HST

**AUDIO VISUAL**

All audio visual requirements for an event must be determined thirty (30) days prior to the function. In the event that an outside supplier is being contracted by the client, prices will be supplied by that contractor. All safety and security of audio visual equipment is the responsibility of the client.

**SECURITY**

Any additional security for an event is the responsibility of the client.

The Beach Club Resort bears no responsibility for lost, damaged or stolen items prior to, during and following any function.

**Thank you for choosing The Beach Club Resort!**

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## FREQUENTLY ASKED QUESTIONS

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