



THE BEACH CLUB RESORT

PARKSVILLE • VANCOUVER ISLAND



*All prices subject to applicable taxes and gratuities.
The Beach Club Resort Catering Menus
April 2009 - April 2010*

PLATED BREAKFASTS

Canadian Eye Opener

Two Scrambled Farm Fresh Brown Eggs
Two Maple Peppered Bacon Rashers or English Sausages
Red Skin Roasted Potato Hash Browns
Multigrain Toast and Fruit Preserves
\$16 per person

Sand Dollar Breakfast

Traditional Eggs Benedict
Red Skin Roasted Potato Hash Browns
Sliced Fresh Fruit
\$18 per person

Morning Quick Starts

Choice of Cereal	\$5 per person
House Made Granola & Milk	\$5 per person
Seasonal Fruit Cup	\$6 per person

BREAKFAST ENHANCEMENTS

Chef in Attendance	\$35
Omelet Station	\$6 per person
Crepe Station	\$6 per person
Bagel with Cream Cheese	\$4 per person
Chocolate Covered Strawberries	\$3 per person
Fresh Fruit Skewers with Yogurt	\$4 per person
Traditional Eggs Benedict	\$6 per person

BREAKFAST BUFFETS

(Minimum 10 people)

High Tide Buffet

Sliced Fresh Fruit Platter
Assorted Muffins, Pastries and Croissants
Assorted Low-Fat Yogurts
House Made Granola
Assorted Dry Cereals and Milk
Selection of Fruit Juices
\$15 per person

Beach Club Breakfast

Vancouver Island Scrambled Eggs
Maple Peppered Bacon & English Sausages
Red Skin Roasted Potato Hash Browns
Selection of Fresh Fruit
Toast Station with Fruit Preserves and Butter
Selection of Fruit Juices
Fresh Brewed Coffee and Specialty Teas
\$16 per person

Starfish Breakfast

Vancouver Island Poached Brown Eggs Benedict with
Tuscan Ham and Grilled English Muffins
Fresh Fruit Salad
Assorted Muffins and Pastries
Toast Station with Fruit Preserves and Butter
Selection of Fruit Juices
Fresh Brewed Coffee and Specialty Teas
\$19 per person

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Morning Break

Choice of Coffee, Tea or Decaffeinated Coffee
and a house made Fresh Muffin
\$5 per person

Afternoon Break

Choice of Coffee, Tea or Decaffeinated Coffee
and a house made Cookie
\$5 per person

Beach Break

Bottled Water and Fruit Juices
Whole Fruit and Granola Bars
\$8 per person

ADDITIONAL BREAK ITEMS

Assorted Muffins	\$21
Assorted Danishes	\$21
Cinnamon Buns	\$24
Large Croissants and Scones	\$24
Granola Bars	\$24
Fresh Baked Cookies	\$24
Fresh Fruit Platter	\$35
Assorted Whole Fruits	\$2 per person
White and Dark Chocolate Biscotti	\$24
Triple Chocolate Brownies with Chocolate Sauce	\$24
Assorted Ganache Truffles	\$24

(based on per dozen)

PLATED LUNCH MENU

Soup and Sandwich

Chef's Choice Daily Soup
Choice of Three Sandwiches per group:
Tuscan Ham, Cheddar, Lettuce, Tomato and Mayo
Shaved Roast Beef, Cheddar, Onion, Lettuce, Tomato and Mayo
Egg Salad, Cheddar, Lettuce and Tomato
Tuna Salad, Cheddar, Onion, Lettuce and Tomato
\$16 per person

Mediterranean

Greek Salad with Feta, Tomato, Cucumber, Red Onion and Herb Vinaigrette
Choice of One:
Garlic and Herb Marinated Chicken Souvlaki or
Lemon and Oregano Marinated Beef Souvlaki
Served on Jasmine Pistachio Rice with Grilled Pita Bread and Tzatziki
\$17 per person

Italian

Choice of One:
Penne Pasta with Chorizo Sausage, Basil Rosé Sauce with Fresh Asiago Cheese or
Spaghetti with Olive Oil, Chilies, Garlic, Roma Tomatoes and Fresh Basil
Side of Caesar Salad with Grilled Garlic Bread
\$19 per person

Contemporary

Organic Greens with Honey Hazelnut Vinaigrette or Daily Soup
Grilled Chicken Breast with
Seasonal Vegetables and Roasted Baby Potatoes
Daily Flavored Crème Brûlée
\$22 per person

Skeena River

Organic Greens with Honey Hazelnut Vinaigrette or Daily Soup
Baked Skeena River Wild Salmon
Pistachio Jasmine Rice and Seasonal Vegetables
Daily Flavored Cheesecake
\$23 per person

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LUNCH BUFFET CHOICES

(Minimum 10 people)

Build Your Own Sandwich Buffet

Mixed Organic Greens and Two Dressings
Chef's Choice Daily Soup
Assorted European Deli Meats
Sliced Tomato, Lettuce, Onion and Pickles
Sliced Cheddar and Mozzarella Cheeses
Butter, Mustard and Mayonnaise
Assorted Fresh Breads
Assorted Chef's Choice of Cakes and Squares
\$17 per person

Beachside BBQ Buffet

Mixed Organic Greens and Two Dressings
Spinach Salad with Strawberries, Red Onion, Toasted Pecan and
Raspberry Vinaigrette
West Coast Potato Salad
Seasonal Vegetables
Chef's Choice of Assorted Desserts and Squares and
Choice of One:

Veggie Burger	\$17 per person
Beef Burger	\$18 per person
BBQ'd Wild Salmon with Fresh Mango Salsa	\$21 per person
Lemon Oregano BBQ Chicken Breast	\$21 per person
6 oz Grilled New York Strip Steak	\$24 per person

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LUNCH BUFFET CHOICES CONTINUED

Beach Break Boxed Lunches

(Minimum 10 people)

Sandwich Choices:

Ham & Cheese, Pastrami & Swiss, Beef & Onion, Vegetarian

*All sandwiches are served with Mayo, Lettuce and Tomato

Individual Yogurt

Choice of Bottled Water or Assorted Juices

Whole Fresh Fruit (1 per Lunch)

Assorted Fresh Baked Cookies

\$17 per person

Greek Buffet Lunch

Greek Salad with Tomato, Cucumber, Onion and Feta Cheese

Mixed Organic Greens with Olive-Balsamic Dressing

Tzatziki, Hummus and Pita Bread

Lemon & Oregano Chicken

Fusilli Pasta with Olive Oil, Fresh Basil, Kalamata Olives, Artichoke and Fresh Lemon

Honey and Walnut Baklava

\$20 per person

Italian Buffet

Roma Tomatoes and Red Onion with Oregano-Lemon Vinaigrette

Bocconcini and Spinach Salad with Artichoke and Creamy Pimento Herb Dressing

Penne Pasta with Roast Vegetables, Roast Garlic and Parmesan Cream Sauce

Braised Chicken in a Fresh Basil Tomato Sauce

Rosemary Roast Baby Potatoes

Fresh Sautéed Vegetables

Garlic French Bread

Chef's Choice Desserts

\$21 per person

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RECEPTION MENU

COLD ITEMS

Fanny Bay Oysters on the Half Shell with Sparkling Wine Mignonette	Market Price
Island Salmon Gravlox with Fresh Dill and Firewood Honey	\$26 – per dozen
Prosciutto Wrapped Honeydew Melon	\$26 – per dozen
Crustini with Strawberry Relish and Goat Cheese	\$28 – per dozen
Teardrop Tomatoes, Quail Camembert and Fresh Basil Bruschetta	\$30 – per dozen
Tuna Ceviche, Wilted Spinach and Carrot Puree with Wasabi Aioli	\$30 – per dozen
Steak Tartar, Port Marinated Stilton with a Dijon Caper Vinaigrette	\$30 – per dozen

HOT ITEMS

Raspberry Filo Bundles	\$22 – per dozen
Artichoke and Parmesan Quiche	\$24 – per dozen
Assorted Satays with Szechuan Peanut Sauce	\$25 – per dozen
Asian Spring Rolls with Saigon Cinnamon and Sweet Plum Glaze	\$27 – per dozen
Vegetable Samosas with a Sweet Local Rhubarb Chutney	\$28 – per dozen
Roasted Vanilla Scallops with Aioli	\$30 – per dozen
Panko Crusted Dungeness Crab Cakes with Smoked Paprika Aioli	\$32 – per dozen

CHEFS CHOICE

Assorted Selections of Hot and Cold Items	\$30 – per dozen
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ENHANCEMENTS

Cheese Extravaganza

Local Cheeses, Fresh Baked Breads and Crackers with Grapes
\$5 per person

Dips

Grilled Pita Bread, Spinach Dip, Hummus and Tzatziki
\$3 per person

Fanny Bay Oysters

Fresh Shucked Oysters served on the Half Shell
Sparkling Wine Mignonette, Horseradish and Lemon
Market Price

Potato Martini Station

Garlic Mashed Red Skinned Potatoes
Served with your choice of Three of the following Toppings:
Sautéed Mushrooms
Chicken Gravy
Fresh Bacon Bits
Grated White Cheddar Cheese
Sour Cream
Roasted Garlic
Whipped Butter
\$7 per person

Salmon At The Beach Club

Fresh Wild BC Smoked Salmon
Lemon Slices
Dill Crustinis
Cream Cheese
Capers
Fresh Selection of Breads
\$8 per person

Chef in Attendance
\$35

FOOD STATIONS

Assorted Sushi

100 Pieces

California, Tuna, Salmon and Veggie Rolls

Wasabi

Soy

Pickled Ginger

\$150

Little Bites

Choice of Three:

Beach Club Sliders

Grilled Bleu Cheese Sandwiches

Piggy's on the Field

Mini Beef Dip

Mini KD Beach Style

\$10 per person

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PLATED MENUS

(Minimum 10 people)

Three Course Menus

Menu One

Organic Greens with Honey Hazelnut Vinaigrette

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Free Range Bone in Breast of Chicken

Pan Jus

Buttermilk Mashed Potatoes

Seasonal Vegetables

~

Vanilla Crème Brûlée

\$42

Menu Two

Caesar Salad with House Made Croutons and Asiago Cheese

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6 Ounce Beef Tenderloin

Roasted Baby Potatoes

Seasonal Vegetables

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Daily Flavored Cheesecake

\$ 47

Menu Three

Prawn Bisque with Lemon Infused Crème Fraîche

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Halibut Fillet with Butter Fried Leeks

Wild Mushroom Risotto

Seasonal Vegetables

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Chocolate Ganache Cake with Berry Compote

\$54

Our Sales Team will be happy to customize any menu for you.

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DINNER BUFFETS

(Minimum 15 people)

The Sunset

Mixed Organic Greens and Two Dressings
Greek Salad with Feta Cheese and Lemon Oregano Vinaigrette
West Coast Potato Salad

Vegetable Crudités and Creamy Herb Dip

Grilled Chicken with Porcini and Wild Mushroom Cream
Seared Wild Salmon Filet with Fresh Mango Salsa

Herb Jasmine Rice
Roast Potatoes
Local Fresh Vegetables
Fresh Breads and Butter
Chef's Choice of Assorted Cakes and Pastries
\$34 per person

BBQ Buffet

West Coast Potato Salad
Caesar Salad with House Made Croutons and Asiago Cheese
Mixed Organic Greens with Two Dressings
House Made Coleslaw

Vegetable Crudités and Creamy Herb Dip

BBQ Chicken Breast	\$34 per person
BBQ Wild Salmon Filet	\$34 per person
BBQ 8 oz New York Strip Steak	\$38 per person
BBQ Halibut Filet	\$44 per person

Pistachio Jasmine Rice
Roasted Baby Potatoes
Fresh Seasonal Vegetables

Artisans' Breads and Butter
Chef's Choice of Assorted Cakes and Pastries

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Beach Club Buffet

(Minimum of 15 people)

Caesar Salad with House Made Croutons and Asiago Cheese
Mixed Organic Greens and Two Dressings
Bowtie Pasta Salad with Fresh Basil, Olive Oil, Tomato and Red Onion
West Coast Potato Salad

Vegetable Crudités with Creamy Herb Dip
Deli Meats Platter
Breads and Butter

Your Choice of One:
Carved Baron of Beef
or
Carved Roast Smoked Ham

Your Choice of One:
Mango Seared Salmon
or
Grilled Herb Rubbed Chicken Breast
or

Penne Pasta with First Press Olive Oil, Garlic, Fresh Basil, Chilies and Fresh Tomatoes

Fresh Sliced Fruit Platter
Chef's Choice of Assorted Cakes and Pastries

\$40 per person
Chef Attended Carving Station Included

Oceanic Buffet

Spinach Salad with Red Onion and Raspberry Vinaigrette
Mixed Organic Greens and Two Dressings
Caesar Salad with House Made Croutons and Asiago Cheese
West Coast Potato Salad

Smoked Salmon Lox Platter with Pickled Ginger, Capers, Red Onion and Breads

Local Cheese and Deli Platter with Crackers, Condiments and Pickles

Salt Spring Island Mussels in Chipotle Cream Sauce
Thai Chili Prawns with Szechuan Sauce
Tagliatelle Pasta with Shrimp, Olive Oil, Roma Tomatoes, Cilantro, Garlic and Chilies
Halibut Filet with Butter Fried Leeks

Optional Carving Station of:

Roast Beef

or

Salmon Wellington

Assorted Fresh Artisan Breads and Butter

Chef's Choice of Assorted Cakes and Pastries
Fresh Sliced Fruit Platter

\$49 per person

Chef Attended Carving Station Included

BAR PRICE LIST

Bar	Host Bar	Non-Host
Standard Liquor	4	5
Deluxe Liquor	5	6
Domestic Beer	4	5
Imported Beer	5	6
Non-alcoholic Beer	4	5
Ciders & Coolers	5	6
House Wine by the Glass	5	6
Martini (2 oz)	6	7
Liqueurs	5	6
Soft Drinks, Juice, Mineral Water	2	2
San Pellegrino	3	3

Punch

Alcoholic Punch (1 gallon serves 25)	90/gallon
Sparkling Champagne Punch	90/gallon
Non-alcoholic Punch	50/gallon

* All punches serve 25 guests

Coffee/tea

Coffee	2.5
Tea	2.5
Decaf Coffee	2.5

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 (15%), Gratuity Not Included

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

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

WINE LIST

White

Naked Grape Pinot Grigio	28
Jackson Triggs Chardonnay	30
Peter Lehman Chardonnay Un-wooded	35
Yellow Tail Chardonnay	35
Sumac Ridge Sauvignon Blanc	35
Prospect Townsend Chardonnay	40
Mission Hill Reserve Sauvignon Blanc	55

Sparkling

Segura Viudas Brut	35
Yellow Tail Brut	35
Yellow Tail Rose	35
Sumac Ridge Steller's Jay Brut	55
Blue Mountain Brut	60
See Ya Later Ranch Brut	60

*Sabering is available for \$40

Reds

Naked Grape Merlot	28
Jackson Triggs Shiraz	30
Yellow Tail Shiraz	35
Sumac Ridge Merlot/Cabernet	40
Prospect Pinot Noir	45
Barossa Valley E Minor Shiraz	50

Audio Visual Equipment



Whiteboard/markers	25
Flipcharts/markers	25
Extension cords (as available)	5
Power bar (as available)	10
Laser pointer	15
Speaker phone	50
Internet connections	35
Microphone – wireless handheld	40
Microphone – headset	50
Microphone – lapel	45
Video Presentation System (electric screen, ceiling projector)	150
Standing Podium	20
6 ft. Screen	25
Exhibit tables (includes cloth & skirting)	20
Dance Floor	75

If you require additional equipment please contact The Beach Club Resort Sales & Catering team at 250-947-2101.

Catering Terms and Conditions

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).

Guarantee

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:	5% Goods and Services Tax (GST)
Beer/Wine/Alcohol:	5% GST and 10% Liquor Tax
Miscellaneous:	5% GST
Audio Visual:	5% GST and 7% PST
Labour Charges:	5% GST
Service Charges:	5% GST

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.

Cancellation Policy

To make a cancellation without penalty, you must make your cancellation in writing more than thirty (30) days prior to the function date to receive a full refund (with the exception of the non-refundable deposit). Cancellations made less than thirty (30) days prior to the event will be charged 50% of the estimated food and beverage cost and room rental. Events cancelled with three (3) business days of the event will be charged 100% of the estimated food and beverage cost and room rental. Deposits are non-refundable.

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.

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

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.

Room Capacity	Fee per Event without Dancing	Fee per Event with Dancing
Sand Dollar Room	\$20.56 + GST	\$41.13 + GST
Oceanic Ballroom	\$29.56 + GST	\$59.17 + GST

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!