



EST. 1963

PITT MEADOWS  
GOLF CLUB

EVENT PACKAGE

# PITT MEADOWS GOLF CLUB WELCOMES YOU

Nestled at the base of the Coastal Mountain Range, Pitt Meadows Golf Club is easily accessible from all directions, with ample free parking for all your guests. Being a member-owned golf club, we are known for our outstanding service and delicious food. Our dedicated Event Director will work with you every step of the way to ensure every last detail of your event or meeting is accounted for. With over 50 years of experience, we look forward to helping you with all your event and meeting needs.

**Event Director:**

Julie Pellecchia

604 465 5431 ext 272

[julie@pittmeadowsgolf.com](mailto:julie@pittmeadowsgolf.com)





# START PLANNING TODAY

## RECEPTION ROOM

Floor to ceiling windows overlooking scenic views of our golf course are sure to impress your guests as the flow from the main entrance into our banquet room. We can accommodate plated, buffet and cocktail style receptions with various bar options available to your guests. You will enjoy the creativity and culinary expertise of our Chef as he delivers a meal to remember.



Reception services include; venue set up, service and bar staff, Day of Coordinator, complimentary white linens and modest centerpieces (if required), as well as, microphone and speaker system.

## MEETING ROOMS

Our Boardroom is available for smaller meetings, dining events and parties. Seating up to 25 guests, you will enjoy a dedicated staff member to assist you with all your food and beverage needs throughout your event or meeting. This room is equipped with a large LCD TV with HDMI capabilities and a white board. We can accommodate business meetings larger than 25 guests - please inquire with our Event Director for more information and availability.



## ADDITIONAL SERVICES

Bridal Room | \$125/day

LCD Projector & Screen | \$75

Bose Speaker | \$75

White board/Flip chart | \$25 each



\*Microphone, podium, and screen included in room rental.

Pitt Meadows Golf Club can offer a wonderful selection of hand carved ice sculptures including punch bowls, iced martini stations and various custom themes. Ask your Event Director for current pricing.

# CONTINENTAL BREAKFAST

\$14.95 per person | (Minimum of 10 people)

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Three Fresh Baked Goods with Butter & Preserves

Fresh Carved Seasonal Fruits

Chilled Orange and Apple Juice

Brewed Coffee & Herbal Flavoured Teas

# HOT BUFFET BREAKFAST

\$20.95 per person | (Minimum of 25 people)

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Fresh Carved Seasonal Fruits

House Granola with Milk

Individual servings of Fruit Yoghurt

Scrambled Farmers Eggs

Smoked Bacon and Pork Sausages

Fresh Cut Hash Browns

Hot Buttered Toast and Preserves

Chilled Orange and Apple Juice

Brewed Coffee & Herbal Flavoured Teas

\*Breakfast buffet options available until 11:30am

# WORKING LUNCH BUFFET

\$22.95 per person | (Minimum of 20 people)

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Homemade Soup Selection of the Day

Salad of Mixed Greens with a Selection of House Dressings

Pasta Salad Tossed with Mixed Vegetables

House Caesar Salad with Fresh Grated Parmesan

Assorted Homemade Sandwiches

Choice of Four Fillings:

Egg Salad

Tuna Salad

Roast Beef

Ham & Cheese

Roast Turkey

Vegetarian

Chicken Salad

Basket of Dessert Squares & Cookies

Fresh Brewed Coffee & Tea

\*Lunch buffet available until 2:30pm

# LUNCH BUFFET

\$26.95 per person | (Minimum of 25 people)

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Fresh Baked Luncheon Rolls & Butter

Mixed Salad Greens with Selected Dressings  
Wilted Kale Salad with Cranberries and Balsamic  
Fresh Romaine Lettuce Greens with Toasted Croutons,  
Grated Parmesan with Zesty Caesar Dressing

Herb Roasted Potatoes

Medley of Vegetables

Your Choice of two Hot Entrees

Pasta Prima Vera

Breast of Chicken Topped with creamy lemon & thyme sauce

Sauteed Beef & Broccoli

Baked Salmon with Smoked Paprika Glaze

Sliced Pork Roast with Apple Sauce

Selected Cake Slices & Pastry Squares  
Fresh fruit salad  
Tea & Coffee

(3rd Entree: Add \$3.95 per person)

# GRAZING STATIONS

## **MAC & CHEESE BAR**

Served with tomatoes, bacon, peppers and green onions

\$5.95 per person | add pulled pork for \$2.00 per person

## **SLIDER BAR**

Served with cheese, onions, ketchup, corn relish, and mustard

\$5.95 per person

## **TACO BAR**

Served with hard & soft shells, cheese, sour cream, salsa, refried beans, onions, peppers, jalapeños, shredded lettuce & your choice of ground beef or pulled chicken

\$7.50 per person

## **PEROGY BAR**

Served with green onions, bacon and sour cream

\$6.50 per person

## **POUTINE BAR**

Served with cheese curds, gravy, bacon bits, green onions, and condiments

\$7.25 per person

\*Minimum quantities apply

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

Prawns wrapped with prosciutto  
Smoked salmon and cream cheese canapés with chopped chives  
Bruschetta with fresh tomatoes, onions, garlic & basil served on crostini

\$23.95 per dozen

## PREMIUM COLD HORS D'OEUVRES

Prosciutto & cream cheese wrapped asparagus drizzled with balsamic  
Tomato and bocconcini skewers drizzled with vinaigrette dressing  
Chilled prawns with tequila mary dip  
Crab and avocado canapés with chopped green onion  
Spiced deviled eggs

\$27.95 per dozen

## HOT HORS D'OEUVRES

Chicken brochettes with a sweet Thai chili kaffir dipping sauce  
Quiche tartelettes with Portobello mushrooms & goat cheese  
Veggie spring rolls, ginger plum dip  
Mushroom caps filled with spinach & cream cheese  
Pork brochettes with apple dipping sauce  
Meat balls with a sriracha dipping sauce

\$23.95 per dozen

## PREMIUM HOT HORS D'OEUVRES

Pacific Dungeness crab cakes, remoulade sauce  
Bacon wrapped sea scallops  
Arancini with lemon aioli  
Baked fresh local brie in puff pastry, raspberry coulis

\$27.95 per dozen

Minimum quantity of each hors d'oeuvre selection is 5 dozen. Subject to tax and gratuity





# PLATTERS & COCKTAIL ADDITIONS

Selection of Canadian & imported cheese with crackers

\$6.75 per person

Sliced European cold cuts including black forest ham, roast beef, turkey breast, capicola & pastrami. With variety of buns & assorted condiments

\$9.25 per person

Hummus with basil, feta and tomato herb pita wedges & sliced focaccia bread

\$7.95 per person

Basket of fresh cut garden vegetables served with a duo of tasty dips

\$5.25 per person

Herb crusted baron of AAA Alberta beef, carved by our chef & served with au jus, with a selection of mustards, horseradish & buns

\$15.95 per person

Large black tiger prawns & fresh lemon wedges with homemade seafood dipping sauce

Market Price

Selection of fresh carved seasonal fruit

\$5.95 per person

Traditional Italian antipasto platter with roasted & grilled marinated vegetables

\$6.95 per person

Pacific Northwest seafood station complete with prawns, mussels, clams, baby shrimp & crab legs with fresh lemon, homemade seafood sauce & tabasco

\$17.95 per person

Platter of assorted dessert squares

\$5.25 per person

Assorted homemade sandwiches including turkey, black forest ham & Swiss, cheese, roast beef and egg salad on a variety of breads including wraps, bagels, grilled pita bread and gourmet buns. Vegetarian options by request.

\$13.95 per person | 1.5 sandwiches per serving

Subject to taxes and gratuity.

\*Minimum quantities apply



# PLATED DINNERS

## APPETIZERS

Roasted butternut squash soup

Mixed greens with raspberry vinaigrette dressing

House Applewood smoked BC salmon with cream cheese and red onions

Classic Caesar salad with herb toasted croutons

Wild mushroom ravioli with pecorino and lemon thyme cream sauce

## MAINS

Chicken breast topped with apple cider sauce \$44.00

Apple pork roast with a calvados au jus \$46.00

Baked salmon with a lemon dill cream sauce \$47.00

Slow roasted prime rib of beef au jus with Yorkshire pudding \$48.00

Sliced leg of lamb with cabernet demi-glaze \$50.00

## DESSERTS

Whipped lavender berry mouse garnished with berries & coconut

Decadent chocolate cake on crème anglais

Baked apple pie with French vanilla ice cream

New York cheesecake with a blueberry compote

\*Plated dinners include, one starter, one main, and one dessert per person. Includes fresh seasonal vegetables, rolls and butter. Coffee & tea service.

Subject to tax and gratuity. Minimum quantities apply. Pricing is based on cost per person.

# CLASSIC BUFFET

\$38.95 per person

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## SALADS

Mixed salad greens with select house dressings  
Caesar salad, toasted herb croutons & grated parmesan  
Quinoa salad  
Mushroom salad with fresh broccoli  
Potato & apple salad with fresh dill  
Mixed olives, pickles gherkins & beets

## HOT ENTREES

Choose two of the following...

Carved baron of beef au jus  
Herb crusted, roast pork with apple brandy sauce  
Marinated roasted chicken  
Smoked pepper & garlic roasted salmon  
Breast of tom turkey, cranberries & sage stuffing

## PASTAS

Choose one of the following...

Penne in a fresh basil tomato sauce with grated Romano cheese  
Baked tortellini alla Panna  
Rigatoni in a sun dried tomato & artichoke cream sauce

## VEGETABLES & STARCHES

Choose two of the following...

Herb roasted potatoes  
Fresh vegetable medley  
Jasmine rice

## DESSERTS

Selection of delicious buffet cakes, pies & squares  
Fresh fruit salad  
Fresh brewed coffee & tea

\*50 person minimum required. Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter and coffee & tea service. Menu subject to changes.

# BBQ DINNER BUFFET

\$43.95 per person

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## SALADS

Mixed salad greens with select house dressings  
Caesar salad, toasted herb croutons & grated parmesan  
Vegetable salad  
Pasta Salad  
Spicy southwestern coleslaw  
Greek salad  
Crudités platter with dip

## BBQ ENTREES

Choose two of the following...

Chicken with a Bourbon BBQ Sauce  
Classic BBQ Pork Ribs  
6 oz. sirloin steak with a Balsamic BBQ Sauce  
BBQ Sausages (Hot Italian or Beef) with Sauteed Onions

## VEGETABLES

Choose one of the following...

Corn on the cob (seasonal)  
Seasonal vegetables

## STARCHES

Choose one of the following...

Baked potato with trimmings  
Mac & cheese  
Garlic whipped potatoes

## DESSERTS

Sundae bar  
Ice cream with a variety of toppings  
Fresh brewed coffee & tea

\*50 person minimum required. Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter and coffee & tea service. Menu subject to changes. Please note that this menu is seasonal & subject to availability.

# SUPREME BUFFET

\$45.95 per person

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## SALADS

Mixed salad greens with select dressings  
Caesar salad, toasted herb croutons & grated parmesan  
Baby spinach leaves with sliced strawberries  
Spicy Thai noodle salad, toasted cashews & chicken  
Roma tomato, bocconcini cheese with fresh basil  
Crab salad with avocado, jasmine rice and a white miso vinaigrette

## SEAFOOD

Whole poached spring salmon with cold water baby shrimp

## HOT ENTREES

Choose three of the following...

Hand carved prime rib of beef au jus  
Baked whitefish in a lemon caper sauce  
Choice of chicken - butter or florentine sauce  
Seafood & ricotta cheese filled cannelloni, tomato basil sauce  
Braised short ribs

## VEGETABLES

Choose two of the following...

Honey glazed baby carrots  
Green beans with toasted almonds  
Baked tomatoes with cheese and breadcrumbs  
Green peas and white onions

## STARCHES

Choose one of the following...

Garlic whipped potatoes  
Herb roasted potatoes  
Rice pilaf

## DESSERTS

Selection of cakes, tortes, and cheesecakes  
Carved seasonal fruits  
Fresh brewed coffee & tea

\*50 person minimum required. Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter and coffee & tea service. Menu subject to changes.





# MEDITERRANEAN BUFFET

\$51.95 per person

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## SALADS

Mixed salad greens with select dressings  
Caesar salad, toasted herb croutons & grated parmesan  
Baby spinach leaves with almonds & poppy seed vinaigrette  
Lebanese salad with chick peas  
Lemon cauliflower with olive oil and garlic  
Green beans with garlic, lemon and olive oil

## HOT ENTREES

Choose three of the following...

Hand carved striploin with peppercorn sauce  
Smoked paprika roasted pork loin with patatas bravas  
Baked halibut on wilted spinach and red onion  
Grilled Greek lemon chicken  
Mediterranean style sliced lamb

## VEGETABLES

Choose two of the following...

Roasted tomato & mushrooms  
Garlic roasted squash  
Mixed seasonal vegetables

## STARCHES

Choose one of the following...

Garlic rosemary roasted potatoes  
Herb mashed potatoes  
Lemon oregano rice pilaf

## PASTAS

Choose one of the following...

Chorizo penne with tomato basil sauce  
Spaghetti alla Bolognese  
Wild mushroom ravioli in a cream sauce

## DESSERTS

Selection of cakes & tortes  
Carved seasonal fruits  
Fresh brewed tea and coffee

\*50 person minimum required. Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter and coffee & tea service. Menu subject to changes.



# ROYAL DINNER BUFFET

\$67.95 per person

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## HORS D'OEUVRES

Bruschetta fresh tomatoes, onions, garlic & basil served on crostini  
Arrancini with lemon aioli  
Mushroom & chevre filled quiche tartelette's

## SALADS

Grilled peppers, zucchini, Italian sliced meats & cheeses, grilled mushrooms and marinated artichokes  
Wild mesclun baby greens with edible flowers  
Roasted sweet potato and pancetta salad with caramelized onions  
Pickled beet and chevre cheese salad with spiced pecans

## FROM THE OCEAN

Shrimp, prawns, mussels,  
clams & crab legs,  
Served with fresh lemon & tabasco

## HOT ENTREES

Carved AAA Alberta beef tenderloin, zinfandel reduction  
Roasted wild salmon with smoked garlic cream on  
wilted spinach and candied tomatoes  
Breast of chicken with prosciutto crisp, grana padano cheese and  
marinated mushroom fricassee

## VEGETABLES & STARCHES

Mélange of baby vegetables & squash  
Garlic herb roasted potatoes

## DESSERTS

Selection of cakes, tortes, fruit flans  
Imported European cheeses &  
Carved seasonal fruits  
Fresh brewed coffee & tea

\*50 person minimum required. Subject to tax and gratuity. Buffet includes fresh baked dinner rolls & deluxe breads with herb whipped butter and coffee & tea service. Menu subject to changes.

# BEVERAGES

We offer a range of bar options, including host bar, drink tickets, toonie bar and cash bar. Our banquet bar is fully equipped with premium liquors, various liqueurs for specialty cocktails and a wide range of craft beers to accommodate the preferences of each of your guests. Prices for house liquor, wine and beer are listed below, please contact our Event Director for a full list of pricing for premium and other beverages.

## ALCOHOLIC BEVERAGES

Domestic Beer	
Bottled Domestic Beer	6.5
Mixed Drinks	6
House Red or White (glass)	6.5
	6.5

## NON-ALCOHOLIC BEVERAGES

Pop	
Juice	3
Sparkling Water	3
Bottle Sparkling Juice	4
	14

## PUNCHES (Serves 125)

Non-Alcoholic	
Alcoholic	140
Sangria (White or Red)	275
	425

## WINE

### WHITE

Vineyard Select Chardonnay, BC	
Peller Estates Sauvignon Blanc, BC	26
Tamari Pinot Grigio, Argentina	27
Boatshed Bay Sauvignon Blanc, New Zealand	28
Longshot Pinot Grigio, California	33
	36

### RED

Vineyard Select Merlot, BC	
Tamari Malbec, Argentina	26
Pepperwood Grove Cabernet Sauvignon, California	27
The Crusher Pinot Noir, California	29
Longshot Cabernet Sauvignon, California	37
	38

### SPARKLING

La Scala Spumante, BC	23
Cava Codorniu Brut, Spain	30
Luna Argenta, Prosecco, Italy	34

# NOTES & QUESTIONS

We're sure you will have some questions while meeting with us. Write them down here so you don't forget any of the important details we need to know to help make your event memorable!

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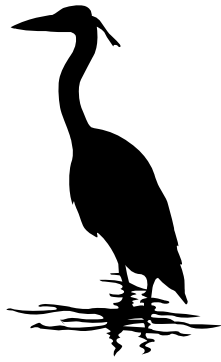
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13615 Harris Rd, Pitt Meadows, BC V3Y 2R8  
[pittmeadowsgolfclub.com](http://pittmeadowsgolfclub.com)