



Pitt Meadows Golf Club

Holiday Catering 2022

Book your private party for a group of 25 - 50 or up to 150 colleagues, staff members, family or friends to celebrate the holiday season with you at Pitt Meadows Golf Club.

We are catering to private groups in our festively decorated Restaurant, North Lounge and South Lounge, from 5pm daily through November and until Christmas. Minimum 25 guests, maximum 150.



Beverages

We offer a range of bar options from a host bar or drink tickets, to a cash bar. Our banquet bar is fully equipped with premium liquors, various liqueurs for specialty cocktails and a wide range of craft beers available for you and 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.

Non-Alcoholic Beverages

Pop \$4

Juice \$4

Bottle Sparkling Juice \$16

Punches

Non-Alcoholic \$8

Alcoholic \$10

Sangria \$10

Alcoholic Beverages

Domestic Draught Beer \$7-8

Domestic Bottled Beer \$7-8

Mixed Drinks \$7

House Red or White (6oz glass) \$9

Bottles 750ml

White Wine

Red Rooster Pinot Blanc, BC \$33

Beringer Main and Vine Chardonnay, BC \$34

Gray Monk Pinot Gris, BC \$42

Cedar Creek Chardonnay, BC \$40

Red Wine

Red Rooster Merlot, BC \$33

Red Rooster Pinot Noir, BC \$40

Tinhorn Creek Cab Franc, BC \$49

Cedar Creek Meritage, BC \$45

Mission Hill Reserve Cabernet, BC \$75

Rose

Sandhill Rose \$44



*Selection of sparkling wine and champagne available on request.

All prices are plus tax & gratuity.



Canapé Menu

Minimum five dozen per selection

Cold Hors D Oeuvres \$31 per Dozen

Ahi Tuna Tataki on sesame wonton crisp, avocado wasabi crème fraiche

Smoked Salmon, on toasted rye, herb cream cheese, pickled shallots, dill

Eggplant Caponata, multigrain crostini, feta crumble

Dungeness Crab in Cucumber Cup, chipotle & sundried tomato aioli

Beef Carpaccio, garlic aioli, parmesan reggiano

Hot Hors D Oeuvres \$29 per Dozen

Crispy Vegetarian Spring Rolls, sweet chili dip

Mini Vegetarian Samosas, mango chutney

Chicken Satay, spicy peanut sauce, cilantro

Sundried Tomato Arancini, pesto aioli, parmesan

Lamb Meatballs, romesco sauce, crumbled chevre, toasted pumpkin seeds

Hot Hors D Oeuvres \$33 per Dozen

Bacon Wrapped Scallops, maple black pepper glaze

Almond Pesto Prawn Skewers

Mini Dungeness Crab Cake Bites, chipotle aioli

Grilled Beef Striploin Satay, garlic ginger glaze

All prices are plus tax & gratuity.

Brunch Buffet



\$43 / PERSON (MIN. 60 PEOPLE)

PLUS TAX & GRATUITY

Fresh Baked Pastries, Croissants, Danish, Scones & Muffins

Smoked Salmon Mini Bagels

House Granola, Greek Yogurt & Fresh Berry Parfaits

Almond Milk Mango & Chia Pudding

Tender Winter Greens, house vinaigrettes & ranch dressing

Chopped Salad, hearts of romaine, green goddess dressing, grape tomatoes, hard boiled eggs, blue cheese crumble, bacon

Pasta Salad, grilled marinated vegetables, kalamata olives, sundried tomato & basil dressing

Eggs Benny, classic, blackstone & florentine

Buttermilk Pancakes with strawberry sauce & pure maple syrup

Bacon, Sausage, Grilled Chorizo

Home Fried Potatoes, caramelized onion, roasted tomatoes & scallions

Chef Carved, Slow Roast Beef Top Sirloin, Chimichurri, Peppercorn demi

Selection of Mini Desserts, warm bread and butter pudding, beignets, chocolate mousse



Buffet Dinner



\$59 / PERSON

PLUS TAX & GRATUITY

SOUP & SALADS (choose 4 of the following)

Spiced Butternut Squash Bisque, multigrain croutons, toasted pumpkin seeds

House Mixed Greens, house vinaigrettes & buttermilk ranch

Classic Caesar Salad, focaccia croutons, parmesan

Pasta Salad, grilled marinated vegetables, kalamata olives, sundried tomato & pesto dressing

Roasted Beet Salad, crumbled goat cheese, toasted pumpkin seeds, fresh dill

Kale & Quinoa Salad, craisins, almonds, hemp hearts & citrus vinaigrette

Yukon Gold Potato Salad, radish, scallions

Spinach Salad, crispy bacon & onions, fig balsamic dressing

Orzo Greek Salad, bell peppers, cucumber, red onion, tomato, feta, olives, crispy chickpeas

MAINS (choose 2)

Beef Top Sirloin, slow roast, thin sliced with natural jus, chef mixed mushrooms, crispy onions

Herb Roast Chicken, dijon, tarragon sauce

Grilled Salmon Medallions, citrus butter sauce, pickled red onions, fresh dill, popped capers

Roast Turkey, brioche sage stuffing, pan gravy, house cranberry sauce

Thai Yellow Curried Vegetables & Crispy Fried Tofu, green onions, cilantro



Buffet Dinner Continued ...

PASTAS (choose 1)

Mushroom Ravioli, fresh basil, garlic cream, green peas

Spinach & Ricotta Cannelloni, tomato pomodoro, bechamel, parmesan

Rigatoni Pasta, romesco sauce, crumbled goat cheese, arugula

Vegetarian Lasagna, grilled vegetables, tomato sauce & mozzarella cheese

Butternut Squash & Potato Gnocchi, brown butter, sage, toasted walnuts, parmesan

VEGETABLES & SIDES (choose 2)

Roasted Brussel Sprouts & Seasonal Vegetables, garlic, herbs, olive oil

Grilled Marinated Vegetables, aged Balsamic, basil

Whipped Smashed Potatoes, buttermilk, chives

Roasted Baby Potatoes, scallions, caramelized onions, blistered tomatoes

Scallop Potato Gratin

Five Grain Rice Pilaf

Steamed jasmine Rice

SWEETS

Selection of mini Dessert, warm bread & butter pudding, chocolate mousse, cannoli, tiramisu

BUFFET ENHANCEMENTS

Chef Carving Fee \$300

Upgrade Roast Beef options

AAA Beef Striploin + \$9

Prime Rib + \$14

PLUS TAX & GRATUITY

Winter Plated Set Menu



\$62 / PERSON
PLUS TAX & GRATUITY

Choose ONE of each course

TO START

Spiced Butternut Squash Bisque, multigrain croutons, toasted pumpkin seeds

Dungeness Crab Cakes, sundried tomato & chipotle aioli

House Cured Gave Lax, pickled onion, shaved cucumber, fennel & dill salad

Maple Smoked Duck, apple parsnip puree, apple endive salad, candied hazelnuts

MAINS

Grilled NY Steak, mashed potatoes, mushy peas, bourbon peppercorn demi

Garlic Sauteed Prawns & Scallops, mixed mushroom & basil risotto

Herb Roasted Cornish Hen, brioche sage stuffing, roasted baby potatoes, pan gravy

Grilled Wild Sockeye Salmon, garlic ginger glaze, sauteed spinach, crispy shallots & scallions

Truffle Potato Gnocchi, garlic, brown butter, sage, walnuts, parmesan Reggiano

SWEET

Vanilla Crème Brule

Or Chocolate Lava Cake, raspberry coulis

Or Tiramisu



Chef Tasting Menu with Wine Pairing



STARTING AT \$130 / PERSON (50-75 PPL.)

PLUS TAX & GRATUITY

*Sample menu, custom menus available upon request

PASSED HORS D'OEUVRES

Ahi Tuna Tataki, sesame wonton crisp, avocado wasabi crème fraiche

Eggplant Caponata, multigrain crostini, aged balsamic, spiced hazelnuts

BBQ Duck Crepes, hoisin, scallion

SOUP

Roasted Butternut Squash Bisque

Thai Spiced, Fresh basil, Crème fraiche

SALAD

Gravlax & Greens

Thin slices of house cured wild sockeye salmon, tender greens, fresh dill, honey dijon dressing

MAIN

Peppercorn Crusted Bison Tenderloin

Bourbon demi glace, potato puree, porcini mushrooms, cippolini onion confit

DESSERT

White Chocolate Crème Brulee



Late Night Eats



Mac & Cheese Bar \$12 per Person

Served With Tomatoes, Bacon, Crispy Onions, Peppers, Green Onions

*Add Pulled Pork for an Additional \$4 per Person

Slider Bar \$11 per Person

Served With Cheese, Pickle, Secret Sauce, Ketchup, Mustard

Your Choice of Beef, Pulled Pork

Taco Bar \$12 per Person

Flour Tortillas, Pico de Gallo, Fire Roasted Tomato Salsa, Onion, Cilantro, Shredded Cabbage, Chipotle Creme, Cheese, Guacamole

Your Choice of Ancho grilled steak, BBQ pulled Chicken or Garlic Shrimp

Poutine Bar \$9 per Person

Cheese Curds, Gravy, Bacon Bits, Green Onions, Condiments

Chicken Wing Station \$11 per Person

Choice of Two Sauces: Hot, Honey Garlic, Teriyaki, BBQ Sample menu, custom menus available upon request

PLUS TAX & GRATUITY



Contact Us

Our Team is here to help you plan your holiday celebration.

- **Min 25 guests, maximum 150**
- **Festive décor included**
- **Round tables, 4 guests per table in Lounges or 8 guests per table in Banquet Room**
- **Brunch & Dinner events currently available**

Contact: Jenna Francis

Event & Wedding Manager

604-465-5431 ext. 272 Email: jfrancis@pittmeadowsgolf.com



EST. 1963

**PITT MEADOWS
GOLF CLUB**

