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Introduction

Congratulations on your Engagement! Legends Golf Grill & Banquet Facilities at Kelowna Springs Golf Club is an excellent venue for you to consider for your wedding banquet. Our beautiful setting provides room for up to 130 guests with great golf course views from every seat. This wedding package will provide much information on our facility, and will hopefully answer many of the questions you may have. We wish you the best in the planning of your special day.

Room Details

Our facilities consist of two main rooms with countless set up options on the second level of our Clubhouse. The overall decor pays homage to past heroes of the game of golf in a blend of warm colours and natural maple accents. Our large room is called the Bulger Room, and can comfortably seat up to 130 people with room remaining for a dance floor. This room has two adjoining decks - one covered and one open air (both are great for smokers, or a more intimate view of the golf course). Our second area is called the Mashie Room, and can accommodate up to 80 people. Depending on room choice, the meal buffet set up can be in either room. For larger banquets in our Bulger room, we suggest a double sided buffet in the Mashie Room. Our second level is accessed by stairs through our main entrance (with handicap access from an elevator).



Food & Drink

In attached pages here, you will find a menu of meal choices that are great starting points for consideration. We most recommend meeting with you and planning your meal specific to your wants and needs (we would suggest working with a meal budget of between \$25 and \$40 per person - our meal pricing will include gst and gratuity). For bar service, we offer our full daily service for wedding banquets at our very reasonable every day pricing (the same prices our golfing Members pay!). As an example, most bottled beer, coolers & regular high-balls will cost between \$4.90 and \$6.90 (taxes included). See page four for our current wine list. We will add a 15% gratuity to the before tax amount on all host bar bills. Other than a wedding cake, no other outside food is permitted. We do not rent our facilities for 3rd party catering.



Other Considerations

Availability & Room Costs - We are open to host weddings between early March and the middle of November. For dates between June and September, we request confirmations be made as early as possible to avoid conflicts with long running annual golf events. Our room charge is \$ 200.00 – this price includes table linen, glassware and staffing. The minimum number of guest for a wedding banquet is 50.

Deposits & Payment - We will require a \$500 deposit to confirm your reservation. This deposit is refundable up to two months in advance (except for July & August dates which are only refundable up to six months in advance). We will require a final commitment regarding special meal requests and the number of guests 48 hours in advance (it can increase up to 5% in the final two days - you will be charged for whichever is greater). Children will be billed as follows: 1-4 years of age, free; 5-12 years of age, 50%, 13+ full price). We will estimate the value of your bill 48 hours prior to your banquet and collect payment. We will make final adjustments to your bill after your banquet and will refund money if our estimate was high.

Room Access, Table Set Up, End Time & Clean Up - We will guarantee you access to the room for decorating purposes by 9AM the day of your banquet. If at all possible, we will allow earlier access. In golf season, the room may still be used by other patrons up to 4 hours prior to your banquet (our staff will happily complete finishing touches based on your instructions). Regarding table set up, there are many choices - our Food & Beverage Manager will review these choices with you depending on the number of guests and your preferences regarding a head table, etc. We do not allow confetti or flower petals, and can only allow a reasonable amount of sparkles on the tables. You are welcome to bring your own center pieces for the tables as long as they cause no fire hazard. We are licensed to midnight, and will require your function to end by 1AM. Prompt clean up and removal of decorations, center pieces, etc. will be required immediately unless prior arrangements have been made.

Dance, Dance Floor, PA System, Background Music & SOCAN Fees

All of our seating arrangements have options for dance floors. We have a quality, tabletop PA system that is available at no charge. We subscribe to satellite music channels which provide ample background music options - you are also welcome to bring your own. We will add a legislated fee (+/- \$60) to your bill for SOCAN (the Society of Composers, Authors & Music Publishers of Canada visit www.socan.ca for more information). If you hire a DJ, or bring your own music equipment, you(or your DJ) will be responsible for submitting the appropriate SOCAN fees.



I'm Interested - what should I do next? If you have not seen our facility first hand, come for a visit. You can either come on your own first, or we will happily arrange a time to meet on-site with you. Our Food & Beverage Manager and/or our Assistant Manager will discuss menu options in greater detail with you, and will be happy to answer any other questions you may have. Following this, a \$500 deposit will secure your date. Final meal & event planning can be done at your convenience in the months leading up to your big day.



Menu Considerations for 2011

Below are our Executive Chef's recommendations for wedding banquet meals. Please recognize that we would be more than happy to customize a menu for you as well.

Also, remember that the prices shown below include HST and gratuity.

Fresh Fraser Valley Chicken Breast w/ Misty Mountain Wild Mushroom Sauce - \$26½

Oven roasted potatoes, rice pilaf, seasonal vegetables, your choice of 3 salads, crudite platter, dinner rolls & assorted cheesecakes & squares.

Carved AAA Canadian Roast Beef with pan gravy - \$28¾

Oven roasted potatoes, rice pilaf, seasonal vegetables, your choice of 3 salads, crudite platter, dinner rolls & assorted cheesecakes & squares.

Prime Rib w/ Red wine jus - \$34

Yorkshire puddings, oven roasted potatoes, wild rice pilaf, seasonal vegetables, your choice of 3 salads, crudite platter, dinner rolls & assorted cheesecakes & squares.

Wild BC Spring Salmon with Baby Bay Shrimp & Hollandaise Sauce - \$31¾

Oven roasted potatoes, rice pilaf, seasonal vegetables, your choice of 3 salads, crudite platter, dinner rolls & assorted cheesecakes & squares.

Combination Meats

- Beef & Chicken - \$31¾
- Prime Rib & Chicken - \$35
- Salmon & Chicken or Pork loin - \$33
- Prime Rib & Salmon - \$37

Other Meats - at market price

- Fresh carved New Zealand Lamb Leg w/ mint jus
- Stuffed Apple & Sage Pork Loin
- Cornish Game Hens stuffed with wild rice

Platters - meal add ons

- Veggies, Pickles & Pesto Aioli - \$2¾ pp
- Fruit (seasonal assortment) - \$3¼ pp
- Canapes (cold hors d'ouvres) - \$5½ pp
- Assorted Cheese (w/ Crostini) - \$4¼ pp
- Meat & Cheese - \$5½ pp
- Jumbo Prawns - \$6½ pp

Salad Choices (choose 3)

- Organic Spring Salad
- Hawaiian Pasta Salad
- Greek Salad
- Baby Nugget Potato Salad
- Marinated Summer Vegetable Salad
- Caesar Salad
- Thai Noodle Salad



Wine Considerations for 2011

WINE LIST

Orders are required to be made in cases of 12 bottles. At the end of the function, if full cases are not used, the extra bottles, are yours to take home.

WHITE

Peller Estates – Proprietors reserve – Chardonnay	\$ 19.00
Peller Estates – Proprietors reserve - Pinot Grigio	\$ 19.00
Peller Estates - Family Series – Pinot Gris (VQA)	\$ 23.00
Peller Estates - Family Series - Pinot Blanc (VQA)	\$ 23.00
Grey Monk - Latitude 50 (VQA)	\$ 23.00
Red Rooster – Chardonnay (VQA)	\$ 26.00
Calona Artist Series – Sovereign Opal (VQA)	\$ 26.00

RED

Peller Estates – Proprietors Reserve – Shiraz	\$ 19.00
Peller Estates - Proprietors Reserve – Merlot	\$ 19.00
Peller Estate – Family Series – Cabernet Merlot(VQA)	\$ 23.00
Grey Monk - Latitude 50 (VQA)	\$ 23.00
Inniskillin - Cabernet Sauvignon (VQA)	\$ 26.00
Calona Artist Series – Pinot Noir (VQA)	\$ 29.00

(HST is included in wine prices above)