

BANQUET MENU

OSOYOOS GOLF CLUB

2026



Thank you for considering Osoyoos Golf Club for your upcoming event.

Osoyoos Golf Club is proud to host a wide variety of events, including:

- Golf Tournaments & Groups
- Banquets
- Anniversary Parties
- Birthday Parties
- Graduations
- Celebrations of Life
- Fundraiser Events
- Corporate Team Building

Nestled in the stunning South Okanagan Valley, Osoyoos Golf Club offers a unique and picturesque setting unlike any other. Your event will be surrounded by panoramic views of rolling desert hills, lush fairways, and the sparkling waters of Osoyoos Lake. With 36 championship holes and a modern clubhouse perched above the valley, we offer an unforgettable venue for your special occasion.

We pride ourselves on attention to detail, personalized service, and creating memorable experiences for you and your guests.

For photos and additional information, please visit our website at www.golfosoyoos.com

Alana Egli

Food & Beverage Manager

Bryan Ewart

General Manager



BREAKFAST



Continental Breakfast \$24

Start your morning with a fresh and satisfying spread featuring a selection of classic continental favorites. Our continental breakfast buffet includes:

- Freshly baked pastries, muffins, and croissants
- Assorted bagels with cream cheese, butter, and preserves
- Seasonal fresh fruit platter
- Greek yogurt with granola and berry compote
- Assorted cold cereals with milk
- Chilled fruit juices (orange, apple, cranberry)
- Freshly brewed coffee and a selection of teas

Ask about add-ons and plated options for smaller groups.

Hot Breakfast Buffet \$28

Fuel your day with our hearty and delicious Hot Breakfast Buffet, perfect for groups looking to enjoy a warm, satisfying start. Our buffet includes:

- Fluffy scrambled eggs
- Crispy bacon and breakfast sausage
- Golden breakfast potatoes with herbs
- Buttermilk pancakes with maple syrup and butter
- Freshly baked pastries, muffins, and croissants
- Seasonal fresh fruit platter
- Assorted juices (orange, apple, cranberry)
- Freshly brewed coffee and a selection of teas



Buffet minimum 24 people. Breakfast buffet must be served prior to 12pm. Vegetarian and gluten-free options are available upon request.

LUNCH BUFFETS

Build Your Own Burger Buffet \$30

Our popular Burger Bar Buffet is a casual and crowd-pleasing lunch option, perfect for tournaments, corporate outings, and social events.

Guests can build their perfect burger from a selection of:

- Grilled Chicken Breast
- 100% All-Beef Prime Rib Burger Patties
- Seasoned Veggie Burgers

Each burger is served on a fresh artisan bun and comes with a variety of classic and gourmet toppings, including:

- Lettuce, tomato, red onion, pickles
- Cheddar and Swiss cheeses
- Sauces include: ketchup, mustard, mayo, and relish

The buffet also includes:

- Crispy Seasoned French Fries
- Chef's Choice Mixed Green Salad with assorted dressings
- Classic Caesar Salad with garlic croutons and parmesan



Pasta Bar \$30

A warm and comforting option that's always a crowd favorite, our Pasta Bar Buffet Lunch brings together rich flavors, fresh ingredients, and classic Italian-inspired comfort.

Guests will enjoy:

- Chef's Choice of Pasta – A rotating selection of perfectly cooked pasta such as penne, fettuccine or rotini
- Two Signature Sauces:
 - Slow-Simmered Bolognese – A hearty, traditional meat sauce made with seasoned ground beef, tomatoes, and aromatic herbs
 - Creamy Chicken Alfredo – Tender chicken breast tossed in a rich and velvety Alfredo sauce made with cream, garlic, and parmesan

Accompanied by:

- Classic Caesar Salad – Crisp romaine, house-made croutons, parmesan cheese, and creamy Caesar dressing
- Garlic Toast – Warm, buttery, golden-brown garlic toast served fresh from the oven

Buffet minimum 24 people. Lunch buffet must be served prior to 3pm. Vegetarian and gluten-free options are available upon request.

LUNCH BUFFETS

Taco Bar Buffet \$30

A fun, interactive dining experience that's always a hit with groups. Guests can create their own custom tacos with a variety of delicious proteins, fresh toppings, and authentic accompaniments.

Protein Options Include:

- Grilled Chicken – Lightly seasoned and grilled to perfection
- Spiced Ground Beef – Classic taco-style beef, full of bold flavor
- Sautéed Shrimp – Juicy shrimp seasoned with zesty spices

Toppings & Sides:

- House-Made Pico de Gallo – Fresh tomatoes, onions, cilantro, and lime
- Shredded Lettuce & Grated Cheese
- Mexican Crema – A smooth, tangy finish
- Warm Tortillas – Soft and fresh, ready for filling



Build Your Own Sandwich Buffet \$25

This buffet includes a wide assortment of high-quality ingredients, allowing guests to craft their ideal sandwich, paired with seasonal sides and comforting soup.

Included in the Buffet:

Soup of the Day:

- A warm and inviting Chef's Daily Soup, made from scratch using fresh ingredients and seasonal inspiration

Salads:

- Shaved Fennel & Mandarin Orange Coleslaw – A light, citrusy twist on a classic, offering a refreshing crunch
- Pasta Salad – Tossed with vegetables and a zesty dressing, served chilled for a hearty and satisfying side

Bread Station:

- A variety of Breads and Artisan Buns to suit every sandwich style
- Spreads & Condiments: Margarine, Mayonnaise, Mustard, and Hummus for added flavor and customization

Deli Meats & Proteins:

- A selection of Premium Assorted Deli Meats & House Made Egg Salad

Toppings & Cheese:

- Crisp Leaf Lettuce, Sliced Tomato, Thin-Sliced Red Onion, and Pickles
- Sliced Swiss and Cheddar Cheeses for the perfect finishing touch

Buffet minimum 24 people. Lunch buffet must be served prior to 3pm. Vegetarian and gluten-free options are available upon request.

RECEPTION SELECTIONS

CHARCUTERIE \$12/person

Perfect for a casual cocktail hour, family gathering, or elegant pre-dinner reception, this stand-up style platter offers a delicious and visually appealing combination of savory and fresh bites, ideal for mingling guests.

Plated and Presented for Easy Sharing, Each Platter Includes:

- Assorted Artisan Cheeses
- Gourmet Cracker Variety
- Fresh Crudité Selection. A colorful assortment of seasonal, hand-cut vegetables such as sweet bell peppers, cherry tomatoes, cucumbers, carrots, broccoli, and snap peas.



Looking to impress your guests with a more abundant and visually striking food presentation? Consider upgrading your reception with the following enhanced offerings:

+\$8

- A hand-selected assortment of fine cheeses, including creamy brie, aged cheddar, tangy blue, gouda, and imported selections such as manchego, camembert, or aged parmesan, offering a rich variety of textures and bold flavor profiles.
- A savory selection of thinly sliced cured and smoked meats, including prosciutto, salami, capicola, roast beef, and smoked turkey, artfully arranged for easy serving.
- Vegetable Spring Rolls

+\$6

- Savory Spanakopita. A Mediterranean favourite — flaky phyllo pastry filled with a delicious blend of spinach, feta cheese, and herbs, baked to a golden perfection.
- Assorted Quarter-Cut Sandwiches. An assortment of freshly made sandwiches, cut into quarters for easy serving and variety. Featuring a mix of deli meats, egg salad, and vegetarian options, all served on an assortment of artisan breads and wraps.

+\$14

- Shrimp Gyoza. Pan-seared dumplings filled with seasoned shrimp and served with a soy-ginger dipping sauce for a touch of umami and spice.
- Classic Prawn Cocktail. Chilled prawns, served with a zesty house-made cocktail sauce and lemon wedges — a timeless favourite.
- Scallop Remoulade. Seared scallops served cold and topped with a vibrant, tangy remoulade — a flavourful blend of herbs, Dijon, capers, and citrus.

Dinner Buffets

CARVED SELECTIONS

- HERB-CRUSTED ROAST TURKEY
- GARLIC & ROSEMARY ROASTED LEG OF LAMB
- MAPLE DIJON GLAZED PORK LOIN
- SLOW-ROASTED BARON OF BEEF
- HONEY-GLAZED HAM
- SLOW ROASTED AAA PRIME RIB & YORKSHIRE PUDDING (ADDITIONAL \$13.50/PERSON)

ENTREES

- STUFFED CHICKEN BREAST
- SALMON NEPTUNE
- PORK LOIN WITH APPLE JACK SAUCE
- CHICKEN CHARDONNAY
- STEAK (\$7 UPCHARGE)

STARCH

- LEMON ROASTED POTATOES
- SCALLOPPED POTATOES
- RICE PILAF
- GARLIC OLIVE OIL PASTA

PLATTERS

- CRUDITÉ PLATTER WITH ARTICHOKE TAPENADE
- GRILLED VEGETABLE ANTI PASTO PLATTER

AVAILABLE OPTION WITH MEADOWS OR DESERT MENU:

- CHARCUTERIE DISPLAY WITH HOUSE CURED PICKLES
- DOMESTIC & IMPORTED CHEESE
- CHILLED SEAFOOD TOWER

SALADS

- HOUSE SALAD
- GREEK SALAD
- CAESAR SALAD
- ADD 2 MORE SALADS
- ADD 2 MORE SALADS

INCLUDED ITEMS

- CHEF SEASONAL MIXED VEGETABLES
- DINNER ROLLS
- DESSERT SELECTIONS
- COFFEE AND TEA

PARK BUFFET | \$48

- CHOICE OF 1 CARVED SELECTION
- CHOICE OF 1 ENTREE
- CHOICE OF 2 STARCH
- CHOICE OF 2 SALADS

MEADOWS BUFFET | \$53

- CHOICE OF 1 CARVED SELECTION
- CHOICE OF 2 ENTREE SELECTION
- CHOICE OF 2 STARCH
- CHOICE OF 3 SALADS
- CHOICE OF 1 PLATTERS

DESERT BUFFET | \$58

- CHOICE OF 1 CARVED SELECTION
- CHOICE OF 3 ENTREE SELECTION
- CHOICE OF 2 STARCH
- CHOICE OF 3 SALADS
- CHOICE OF 2 PLATTERS

Plated Dinners

SALAD SELECTION

Choose One:

House Salad | Greek Salad | Caesar Salad | add 2 more salads | add 2 more salads

ENTREE ACCOMPANIMENTS

Chef's Seasonal Vegetable Medley

Choose One: Rice Pilaf, Roasted Potatoes, or Pasta du Jour.

SALMON NEPTUNE | \$60

Oven-roasted to perfection and topped with a velvety Béarnaise sauce, finished with a delicate garnish of baby shrimp for a rich, coastal-inspired flavour.

STUFFED CHICKEN BREAST | \$58

A juicy 7 oz chicken breast filled with a creamy blend of cream cheese, red onion, and sun-dried tomatoes, seasoned with a smoky red pepper rub.

NEW YORK STEAK 10oz | \$65

A perfectly seared, juicy 10oz New York strip steak, cooked medium rare.

DESSERT SELECTION

Chef-Selected Dessert Creation, Served with Freshly Brewed Coffee & Premium Tea's.

Capacities & Room Rates

	Monashee Hall	Greenside Restaurant	Board Room
Golf Banquet	100	144	-
Wedding	90	-	-
Stand Up Reception	120	180	-
Dance Floor	YES	YES	-
Theatre	90	90	-
Classroom	60	60	-
U-Shape	24	24	12
Room Rental	\$1,500	\$500	\$250



Room rates are subject to availability and applicable taxes. Wedding rental includes use of outdoor ceremony site.

Bar Services

BAR SERVICE HOSTED BAR

The host agrees to pay for drinks according to their individual prices, based on consumption.

CASH BAR

Guests purchase individual drinks that they order at the bar. Personal tabs are also permitted with a valid credit card.

TICKETED BAR

Guests are provided with drink tickets. The host agrees to pay for any tickets redeemed at the bar according to the price of each drink. Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar.

SUBSIDIZED BAR PACKAGE

Your guests pay a set price per beverage, and the host pays the balance. For example: Toonie Bar
Please inquire for prices

BAR SELECTIONS

- Domestic Beer
- Craft Beer
- Import Beer
- Ciders
- Coolers
- Hi-Ball Well Single
- Hi-Ball Well Double
- Hi-Ball Premium Single
- Red and White Wines

NON-ALCOHOLIC BEVERAGES

- Pop
- Fruit Juice
- Virgin Caesar
- Sparkling Water
- Budweiser Prohibition
- Coffee & Tea

Interested in a signature cocktail or a specific bottle of wine, we would be happy to help!

Please enquire for pricing.



TERMS & CONDITIONS

RETAINER & PAYMENT

- Osoyoos Golf Club (OGC) requires a non-refundable advance retainer of \$500.00 to be returned with signed contract to confirm the booking.
- In the event of a cancellation, the full \$500.00 advance retainer is non-refundable and non-transferable under any circumstances.
- OGC will require a refundable security deposit of \$500.00, 14 days prior to your event which will be refunded 7 to 10 business days after the event assuming there are no damages or outstanding balance owing
- OGC reserves the right to cancel a reservation if payment terms are not met.

CATERING AND ALCOHOL

- OGC is the sole provider of all food and beverage served at the event. No outside catering or beverages are permitted.
- Please note that pricing is subject to change.
- We require a guaranteed guest count no later than 14 days prior to your event. You will be charged for the guaranteed number or the actual number served, whichever is greater.
- In accordance with Health and Safety Regulations, OGC prohibits guests from removing any food or beverage items after the event. Wedding Cake is the exception to this rule (where applicable).
- We will make every effort to accommodate those with allergies or food sensitivities. It is the responsibility of the client to let OGC know if any special requirements are needed no later than 14 days prior to the event.
- No personal alcoholic beverages are permitted to be consumed on OGC property; this includes within vehicles. Any alcoholic beverages not purchased from OGC will be confiscated.
- No alcoholic beverages are permitted to be consumed in the parking lot or outside of a designated licensed area. Unlicensed areas are indicated by signage.
- OGC reserves the right to refuse alcoholic beverages to anyone who appears under the age of 19 or in the sole opinion of the staff and management, appears intoxicated.
- Provincial Liquor Laws prohibit the sale of alcohol after 12:00 am; therefore, last call will be performed at 11:45 pm.

TAXES & GRATUITIES

- 5% Federal Goods and Services Tax will be applied to all food, beverages, services, service charges and room rentals. 10% Provincial Liquor Tax applies to all alcoholic beverages. 7% Provincial Tax will be added to Rentals and Retail Purchases. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- All food and beverage services are subject to a 18% service charge.

INCLUSIONS

- A complementary time slot for your wedding rehearsal will be confirmed 1-2 months prior to your event date and are limited to a one-hour booking (where applicable).
- There is limited free parking at OGC

MISCELLANEOUS

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. A license fee for an event with music will be charged based on the guidelines set out by SOCAN

and the Copyright Act of Canada.

- OGC reserves the right to limit photography to pre-approved locations around the clubhouse and outdoor banquet facility and may use photos taken during an event for social media or other promotional events without financial compensation.
- For the safety of you and your guests, photos are not permitted on the golf course.
- OGC is responsible for the room setup, preparation, and cleanup.
- Additional decorations and centerpieces are your responsibility to setup and teardown prior to building evacuation.
- Any use of nails, staples, tacks, glue, tape or any like materials is not allowed on any walls, doors or ceilings. Wall-safe type tape may be used with prior approval.
- The use of confetti, sparklers and or rice is strictly prohibited; a clean up fee of \$250 will apply if used.
- Candles are permitted but must be drip-less and have an enclosed flame; votives, or tea lights are recommended.
- Any items, including gifts brought to OGC, must be removed on the day/night of the event. Any items left behind will be discarded after 2 business days.
- Any outside vendors hired by you must follow OGC décor guidelines.
- A representative of OGC will make a final decision regarding the location of the ceremony based on the weather (where applicable).
- A detailed floor plan of the reception area is required a minimum of 14 days in advance.
- Dress Code: Please be aware of OGC's minimum business casual dress code when booking your event.
- Shirts with a collar and sleeves.
- Tee shirts, cut-offs, athletic shorts and sweatpants are not permitted at the club.
- Blue jeans in acceptable condition are permitted.
- You must inform your guests of our policies in advance.

LIABILITY

- OGC reserves the right to inspect and monitor your event and discontinue services to all guests, vendors and suppliers in the case of any violations of club policy or provincial law.
- Should OGC discontinue service to any or all of your guests, vendors and suppliers, you shall remain liable for all amounts owed to the club.
- OGC assumes no responsibility for any loss, theft or damage to goods, property and/or equipment brought into the facility by the organizer and guests, vendors and suppliers.
- OGC and its staff will not be held liable for damages or expenses in connection with personal injury, illness or accident resulting from the guests, vendors or suppliers' use of the venue.
- OGC assumes no responsibility for any allergic reactions caused by supplied food.
- You are responsible to ensure that all guests, vendors and suppliers:
- Act responsibly and do not drive a motorized vehicle if his or her ability is impaired by the consumption of alcohol or drugs.
- Do not consume alcohol in the parking lot or any other unlicensed area on the OGC property.
- Do not use illegal substances on any OGC property.
- Do not provide alcoholic beverages to a person under the age of 19.



OSOYOOS GOLF CLUB

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